

Dear Friend,

A decorated cake brings excitement to any celebration. And the Wilton 1992 Yearbook is the best place to learn how to create that excitement. Whether you're an experienced decorator or just starting out, this Yearbook can help you have more fun making your own cakes and desserts.

There's so much to enjoy! Birthday cakes for all ages with fun and festive themes, ideas which capture the spirit of the season, magnificent wedding designs and more. With our helpful Mini-course, including decorating techniques, recipes, baking tips, and Candy-making guide, you can have the know-how to make them all.

You'll also find a great selection of Wilton products in our fun-to-use baking section. The Wilton tradition of presenting new items to make decorating more enjoyable continues in 1992. New this year are:

- Ruffle Boards™—our ready-made, all-white cake boards with ruffles and ruffles already attached, for a professional finishing touch to any round decorated cake.
- Exciting wedding ornaments, including more styles by noted designer Ellen Williams.
- A complete assortment of Even Bake™ Insulated Bakingware—a must for every baker and decorator who wants consistent baking performance.
- Candles with personality...favorite characters, novelty styles. No one has more than Wilton!
- A new line of cake top sets featuring a variety of subjects for beginners and experienced decorators alike.

As always, you'll find an unmatched variety of quality decorating essentials and fun-to-use products like candy molds and cookie cutters. And because where there's a cake, there's a party, we've also added products to make home entertaining more of a pleasure—versatile serving trays, kitchen tools, even a great pizza pan.

I hope our ideas and products help make 1992 a year of great celebrations—and great fun—for you.



Vince
Naccarato

Vincent Naccarato
President

CAKE DECORATING

1992 *Willow* YEARBOOK





CAKE DECORATING



1992 *Wilton* YEARBOOK

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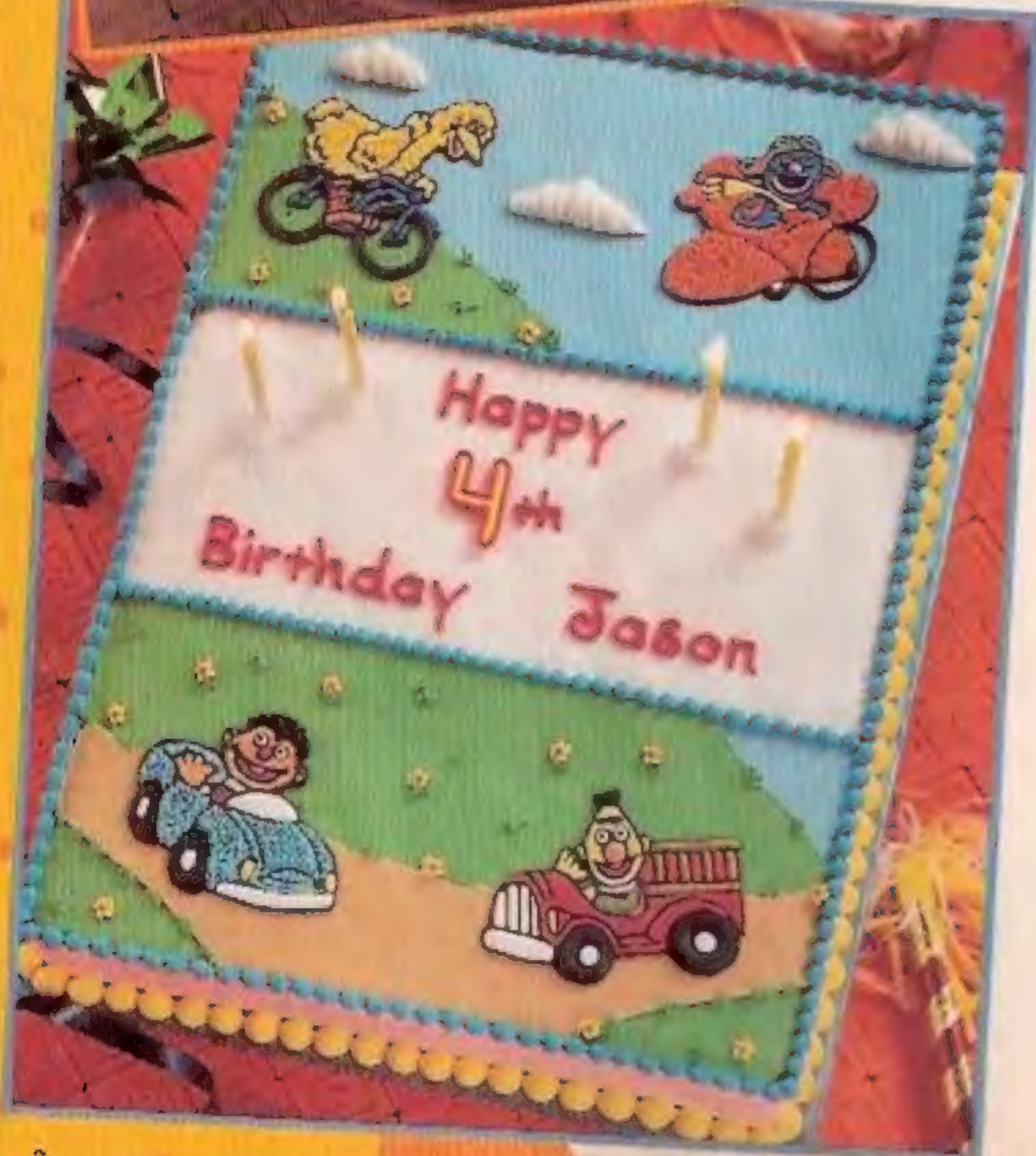
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Credits

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The photographs, patterns, and recipes in this book were created by right and left-handed decorators with royal icing.
Printed in U.S.A.



SO 1-DERFUL!

- 10 in. Round Pans, p. 171
- Tips 2, 3, 17, 65, 125, 129, p. 134-137
- Pink, Lemon Yellow, Kelly Green Icing Colors, p. 124
- Cake Dividing Set, p. 128
- Big Bird Birthday Candle, p. 145
- Buttercream Icing, p. 93
- Using stiffened buttercream, make 60 tip 129 drop flowers with tip 3 dot centers.
- Ice 2-layer cake smooth. Using Cake Dividing Set, dot mark sides into 10ths. Connect marks with tip 17 zigzag garlands. Add tip 3 drop strings.
- Edge top with tip 17 rosette border. Edge base with tip 125 ruffle, trimmed with tip 17 rosettes. Randomly pipe dots on sides with tip 3.
- Mark message, then cover letters with tip 2 dots. Add flowers and trim with tip 65 leaves. Position candle. Serves 24.



GOING PLACES

- 11x15 in. Sheet Pan, p. 170
- Tips 1, 2, 3, 5, 7, 14, p. 134-135
- Pink, Golden Yellow, Brown, Royal Blue, Sky Blue, Orange, Christmas Red, Kelly Green Icing Colors, p. 124
- '92 Pattern Book (Ground Patterns), p. 115
- Going Places Sesame Street Canister Cutter Set, p. 121
- Celebration Candles, Candleholders, p. 144
- Buttercream Icing, p. 93
- Divide cake into 3rds. With toothpick, mark Ground Patterns in sections. Ice sheet cake smooth—center white, road beige, grass green and sky areas blue.
- Print tip 3 message, imprint Sesame Street cookie cutters. Outline with tip 1 string. Pipe in smooth details with tip 1 (flatten with finger dipped in cornstarch). Fill in remaining areas with tip 14 stars.
- Pipe tip 7 zigzag clouds. Add tip 14 star flowers and tip 2 pull-out string clumps of grass. Pipe bead borders—tip 5 on top, tip 7 at base. Serves 20.



BIG BANNER DAY!

- Big Bird With Banner, p. 185
- Tips 3, 4, 21, p. 134-135
- Golden Yellow, Lemon Yellow*, Royal Blue, Pink, Orange, Brown Icing Colors, p. 124
- Buttercream Icing, p. 93
- * Mix Golden and Lemon Yellow together for shade shown.
- Ice sides and banner area smooth. Outline Big Bird and banner with tip 4 strings. Pipe in eyes and beak with tip 4, inside of mouth and stripes on hat with tip 3 (smooth with finger dipped in cornstarch). Add tip 3 dot pupils and eyelids.
- Cover Big Bird with tip 21 stars. Pipe tip 21 pull-out star pom-pom. Print tip 3 message. Trim background area and sides with tip 3 dots. Edge base with tip 21 shell border. Serves 12.



Sesame Street Characters © Jim Henson Productions, Inc.
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BIRTHDAYS!

*Favourite friends from
Sesame Street are always
the life of the party!*



BIRTHDAYS!

**Make a memory
with a special
first year cake!**



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BABY TALK BEAR

- Santa Bear Pan, p. 186
- Tips 2, 3, 7, 16, p. 134-135
- Creamy Peach, Royal Blue, Lemon Yellow Icing Colors, p. 124
- Heart Cookie Cutter Set, p. 121
- Buttercream Icing, p. 93
- Roll-out Cookie Dough Recipe, p. 105
- Party Hat
- Cut hearts out of cookie dough. Bake and cool.
- Ice sides and background area on top peach; present white. Outline bear and present with tip 3 strings. Pipe in eyes, inside of ears, nose and mouth with tip 3 (flatten with finger dipped in cornstarch).
- Cover bear and bow with tip 16 stars. Print tip 2 message and tip 7 number. Add tip 2 outline eyelashes.
- Edge base with tip 16 zigzag puff border and outline with tip 3. Arrange cookies and position hat. Serves 12.



PONY RIDE

- Carousel Horse Pan, p. 180
- Tips 3, 11, 16, 20, 46, 225, 349, p. 134-137
- Creamy Peach, Royal Blue, Lemon Yellow Icing Colors, p. 124
- Buttercream Icing, p. 93
- Multi-color candy sprinkles, 1 1/2 in. diameter round cookie
- With stiffened buttercream, make 40 tip 225 drop flowers with tip 3 dot centers. Ice cookie smooth. Pipe tip 2 dot eyes and cheeks; outline mouth.
- Ice sides and background areas on cake top smooth. Outline horse with tip 3 strings. Pipe in eye and nostril (smooth with cornstarch).
- Cover horse's face, body, legs and carousel pole with tip 16 stars. Pipe tip 16 shell bridle and collar. Cover blanket with tip 46 basketweave. Edge with tip 16 C-motion borders.
- Pipe in mane, tail and hooves with tip 11 shell-motif (pipe to add dimension). Pat with candy sprinkles.
- Position cookie face. Add tip 16 rosette curls and tip 3 ear fingers. Print tip 3 name.
- Edge base with tip 20 C-motion border. Position flowers and trim with tip 349 leaves. Serves 12.



TALENTED TRIO

- Heart Mini-Tier Set, p. 189
- Tips 2, 16, 31, p. 134-135
- Pink, Lemon Yellow, Royal Blue Icing Colors, p. 124
- Comical Clowns and Alphabet Cookie Cutter Sets, p. 120-121
- Celebration Candles, p. 144
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Lollipop Sticks, p. 118
- Meringue Powder, p. 125
- Roll-out Cookie Dough Recipe, p. 105
- Buttercream, Royal Icings, p. 93
- Ice cookie dough pink with icing color. Roll out dough, then cut clowns and desired letters. Bake and cool. Using royal icing, outline and pipe in details on clowns and letters with tip 2 strings. When dry, attach lollipop sticks backs with icing.
- Position 1-layer smaller cakes on cake boards cut to fit and separator plates, largest tier on foil-covered cake board. Ice cakes smooth.
- Cover sides with tip 31 rows of stars (alternate colors). Overpipe pink stars with tip 16 blue stars.
- Pipe tip 16 outline candleholder rings on top tier. Assemble tiers on pillars. Push in candles and cookies. Serves 12.





SITTING PRETTY

- Wonder Mold Pan, p. 178
- Tips 2, 2B, 5, 13, 101s, 127, 364, p. 134-139
- Teal Blue, Black, Pink, Violet, Sky Blue, Watermelon, Icing Colors, p. 124
- '92 Pattern Book (Mermaid Pattern), p. 115
- Freckle-Face Doll Pick, p. 141
- Decorating Comb, p. 128
- Piping Gel, Meringue Powder, p. 125
- Celebration Candles, p. 144
- Buttercream, Royal Icing, p. 93
- Using royal icing, make one tip 13 drop flower with tip 2 dot center. Make approximately 10 spatula-striped shells with tip 364, 8 spiral-motion conch shells with tip 13, 5 starfish with tip 13 pull-out stars. Figure pipe 2 to 3 crabs with tips 2 and 5 (see pg. 104). Let dry.
- Generously ice cake, heavier around base where candles will go. Smooth message area, pat and swirl remaining area for a rough textured look.
- With toothpick, mark Mermaid Pattern. Figure pipe tail with tip 2B (see pg. 104).
- On doll pick, pipe tip 364 upright shells and tip 13 star top. Push into tail. Pipe tip 127 ruffle fins. Cover tail with rows of tip 101s ruffles.
- Print tip 2 message on rock. Pipe a band of tinted piping gel around base with tip 2B. Add white icing highlights with tip 2. Swirl and blend icing and piping gel with Decorating Comb.
- Attach flower to hair with a dot of icing. Position sea creatures randomly on rock and in water. Push in candles. Serves 12.



ALL HEART

- 9 in. Heart Pans, p. 189
- Tips 3, 16, 129, 224, 225, 352, p. 134-137
- Pink, Golden Yellow, Leaf Green Icing Colors, p. 124
- Darling Dolls Candle Set, p. 145
- Meringue Powder, p. 125
- Buttercream, Royal Icing, p. 93
- Using royal icing make 60 tip 224 and 40 each tips 129 and 225 drop flowers with tip 3 dot centers. Let dry.
- Ice 2-layer cake smooth. Edge base with tip 16 shell border. With toothpick, 1 1/2 in. up from base, mark 2 in. intervals. Connect marks with tip 16 drop strings. Add another row of tip 16 drop strings approximately 1 1/2 in. above, alternating connecting points.
- Write tip 3 name. Add tip 224 flowers to sides and top border. Randomly position remaining flowers on cake top. Pipe tip 352 leaves. Arrange candles. Serves 16.



BEARTRDAY PARTY

- Mini Bears Pan, p. 178
- Tips 1, 3, 13, 48, p. 134-139
- Pink, Violet, Teal Blue Icing Colors, p. 124
- Flower Nail No. 7, p. 130
- Circus Balloons (6 bunches needed), p. 140
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Buttercream Icing, p. 93
- 1 1/2 in. diameter round sandwich cookie (for "cake"), sugar cubes and tinted sugar (for gifts), gift wrap (for hat)
- Ice sides of bears smooth. Outline details with tip 3. Pipe in eyes, noses, snouts, inside of ears, tummies and paws with tip 3 (smooth with finger dipped in cornstarch).
- Cover bears with tip 13 stars. Edge bases with tip 13 shell borders.
- For birthday bear's cake: Attach cookie to flower nail with dots of icing. Ice top smooth. Cover sides with tip 48. Pipe tip 3 dot balloons. Add tip 1 balloon strings, side garlands and printed message. Pipe tip 3 bead borders. Pipe a large mound of icing on tummy of birthday bear with tip 3. Lift "cake" onto bear with a spatula. Make cone hat out of paper and position on cake.
- For party bears: Print tip 1 names. Ice sugar cubes with thinned icing. Sprinkle with tinted sugar. Pipe tip 1 string ribbons. Position gifts and push in balloons. Each serves 1.



MISCHIEVOUS KITTY

- Kitty Cat Pan, p. 182
- Mini Ball Pan, p. 183
- Tips 2, 4, 8, 233, p. 134
- Pink, Violet, Teal Icing Colors, p. 124
- Buttercream Icing, p. 93
- For balls of yarn: Position mini ball cakes on cake circles cut to fit. Cover with tip 4 side-by-side strings. Overpipe strings until cake is covered completely.
- Outline kitty with tip 4 strings. Pipe in eyes, nose, tongue and inside of ears with tip 8 (smooth with finger dipped in cornstarch). Add tip 4 strings to eyes (filled with cornstarch).
- Cover with tip 233 pull-out fur. Write tip 2 message. Position cakes together. Pipe tip 4 string strand of yarn from kitty to yarn ball. Serves 16.



BIRTHDAYS!

Little ladies will adore these precious delights!





*These all-time
favorites signal
big adventure!*

BIRTHDAYS!



FETCHING DALMATION

- Puppy Dog Pan, p. 182
- Tips 2, 4, 7, 16, p. 134-135
- Black, Golden Yellow Icing Colors, p. 124
- '92 Pattern Book (Doggy Pattern), p. 115
- Buttercream Icing, p. 93
- Small gift package
- Ice sides and background areas smooth. With toothpick, mark Doggy Pattern on cake top (for easier marking, lightly ice area white).
- Outline doggie's details with tip 4 strings. Pipe in ears, nose and mouth with tip 7 is mouth with finger dipped in cornstarch. Add tip 2 outline to outline eyes, ears, nose.
- Draw hair, ears, paws, leg, body and tail with tip 16 stars. Edge base with tip 16 star border. Position gift package. Serves 12.



TO THE RESCUE

- Happy Clown Pan, p. 178
- Tips 3, 5, 16, 20, p. 134-135
- Wilton (No-Taste) Red, Brown, Golden Yellow, Black Icing Colors, p. 124
- '92 Pattern Book (Numbers Patterns), p. 115
- Buttercream Icing, p. 93
- Ice sides and background areas smooth. With toothpick, mark desired pattern on top (for easier marking, lightly ice area).
- Outline hat, face and neck with tip 3 strings. Pipe in hair, eyes, mouth and tongue with tip 5 smooth, with cornstarch. Add tip 1 teeth, fingers to eyes.
- Trace hat, face and neck with tip 16 stars. Outline eyebrows and ears with tip 5 strings.
- Add tip 16 rosette hair. Edge base with tip 20 shell border. Decorate with tip 3 strings. Serves 12.



FIRE ENGINE NO. 3

- Little Fire Truck Pan, p. 177
- Tips 3, 10, 16, 21, 233, p. 134-135
- Wilton Red, Golden Yellow, Brown, Leaf Green, Royal Blue Icing Colors, p. 124
- Message Block Letter Pattern Press Set, p. 128
- Buttercream Icing, p. 93
- Ice sides and background areas smooth. Pipe in ladder, bumper and wheels with tip 10 smooth, with finger dipped in cornstarch. Pipe in headlight and hose hookups with tip 3. Then outline base cap.
- Layer body of truck with tip 16 stars. With tip 21 pipe 2 gears on tires, star wheels on wheels. Trace design on wheel and wheels with tip 3 stars. Add tip 2 outline door handles.
- Ice out message with pattern press on side. Print tip 3 message and number. Add tip 233 pipe out blades of grass. Edge base with tip 21 star border. Serves 12.





PARTY BEAR

- Huggable Bear Pan, p. 178
- Tips 3, 5, 8, 18, 21, 127, 127D, p. 134-138
- Royal Blue, Christmas Red, Brown*, Golden Yellow Icing Colors, p. 124
- Buttercream Icing, p. 93
- Party hat

*Decorate chocolate icing for brown nose

- Ice sides smooth. Outline, ears and eyes with tip 5. Pipe in whiskers of eyes with tip 5. Flatten with finger dipped in cornstarch. Add tip 5 dots to eyes (flatten with cornstarch).
- Cover inside of ears and paws with tip 18 spirals. Cover bear with tip 18 stars. Add tip 8 ball nose (shape with cornstarch).
- Print name on hat with tip 3. Push hat onto cake. With stiffened buttercream, pipe ruffles on hat with tip 127 around neck with tip 127D. Edge ruffles with tip 5 strings. Trim with tip 3 dots.
- Add tip 18 pull and star buttons. Edge base with tip 21 shells. Trimmed with tip 5 zigzags. Serves 12.



JOLLY

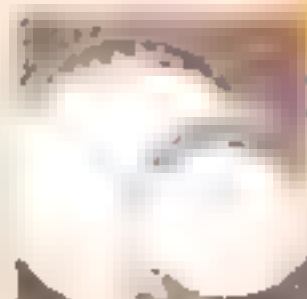
- Happy Clown Pan, p. 178
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- Christmas Red, Golden Yellow, Leaf Green, Black Icing Colors, p. 124
- Buttercream Icing, p. 93
- Decorative baking trims, candy-coated chocolates.

- Ice face smooth. Outline hat, facial features and collar with tip 4 strings.
- Pipe mouth, tongue and nose with tip 4 ruffles with finger dipped in cornstarch.
- Cover hat and collar with tip 17 stars. Pipe tip 21 rosette hair. Sprinkle hair with baking trim. Add candy coated cherries to eyes. Serves 12.



CLOWNING AROUND

- 8 & 10 in. Round Pans, p. 171
- Tips 2, 2A, 3, 12, 13, 18, 102, p. 134-135, 138
- Leaf Green, Lemon Yellow, Royal Blue, Christmas Red Icing Colors, p. 124
- '92 Pattern Book (Tracks Pattern), p. 115
- Clown Separator Set, Circus Balloons, Derby Clowns, p. 140
- Train & Candle Set, p. 145
- Dowel Rods, p. 156
- Cake Circles, Fanci-Foil Wrap, p. 132
- Buttercream Icing, p. 93
- Prepare 2 layer cakes for pair construction (see p. 106). With toothpick, mark Tracks Pattern on 10 in. top. Outline with tip 2 strings.
- Edge cake tops with tip 2 and 2A Bold Stripe Borders (see p. 103). Edge bases with tip 18 zigzag borders.
- Print tip 2 message. Pipe numeral with tip 12. Trim with tip 3 dots.
- Figure pipe three clowns with tip 12. Trim with tips 3 and 18. Add Derby Clown heads (see p. 114) to figure piping instructions.
- Fasten 6 in. on clown separator. Add train and candles on 10 in. Push in balloons. Serves 24.





Making a Rose

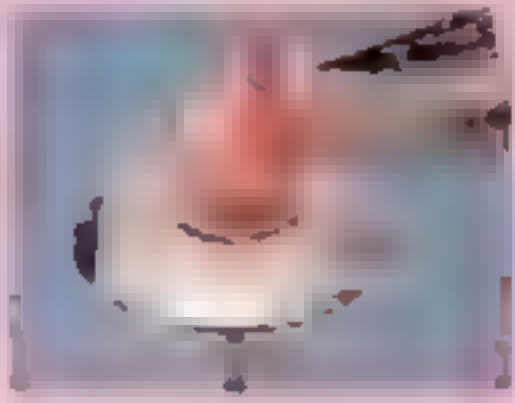
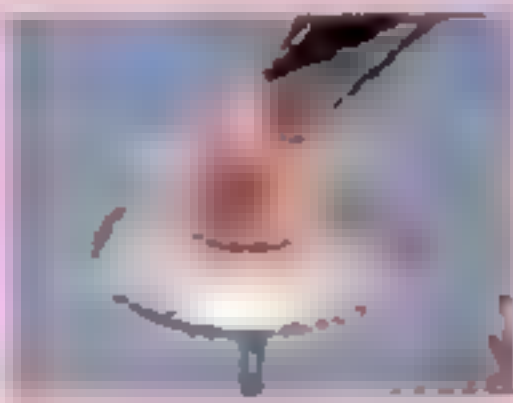
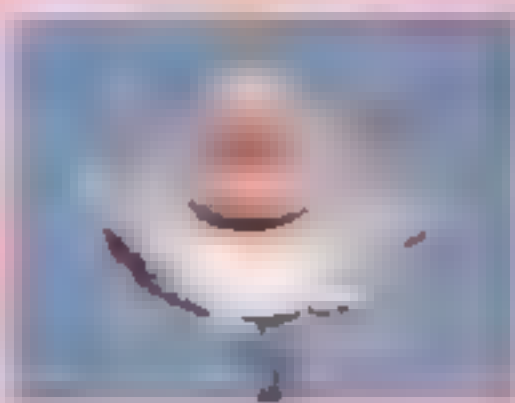
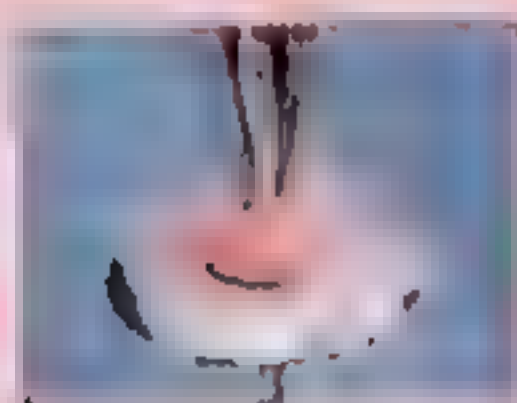
The flower nail (p. 132) is a decorating tool used to make the most popular flower of all, the rose. It is also used to make pretty flowers like the violet, apple blossom and daisy. Flower nails come in a variety of sizes. No. 7 and No. 9 are the popular choices for small and average size blooms. Large flowers would use a 2 or 3-in. flower nail.

The key to making any flower on the nail is to coordinate the turning of the nail with the formation of a petal. The stem of the nail is held between your left thumb and forefinger, so you can turn the flat nailhead surface at the same time you're piping a flower with your right hand. Using the flower nail takes practice, but the beautiful results are well worth the effort!

Note: Left-handed decorators should use the nail opposite of above instructions.

Make all flowers on the nail with royal or stiffened buttercream icing (see p. 93-94), and the tips specified for each flower. Air-dry flowers made in royal icing, and freeze buttercream flowers (buttercream roses can also be placed directly on iced cake) until firm at least 2 hours. Then, when you're ready to decorate, remove the frozen flowers, a few at a time, and position them on the cake. (Snow White Buttercream icing flowers can be air-dried.)

For each flower you make, attach a 2-in. square of waxed paper to the nailhead with a dot of icing. Make a flower; remove waxed paper and flower together. For more about rose making, order the **Willon Celebrates The Rose**.

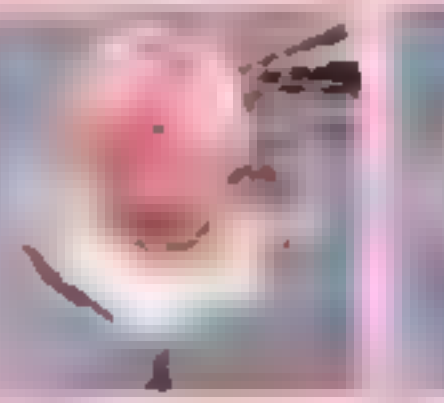


Make The Rose Base

- Use tip 10 or 12. Hold the bag perpendicular at a 90° angle to nail with tip slightly above center of nailhead.
- Squeeze with a heavy pressure, keeping bottom of tip in icing until you've made a full, round base.
- Ease pressure as you raise tip up and away from nailhead, narrowing base to a dome head. The base is very important for successful rose making. Be sure that it is secure to nail and can support all the petals. Practice until you feel comfortable with the technique.

The Center Bud

- Use tip 104. Hold bag at a 45° angle to nail with wide end of tip just below top of dome, and narrow end pointed in slightly. Back of bag should be pointed over your shoulder.
- Now you must do three things simultaneously: squeeze, pull tip up and out away from top of dome stretching icing into a ribbon band, as you turn the nail counterclockwise.
- Relax pressure as you bring band of icing down around dome, overlapping the point at which you started.



1st Row of 3 Petals

- Hold bag at 45° angle with end of bag pointed over your shoulder. Touch wide end of tip 104 to midpoint of bud base. Turn nail counterclockwise and move tip up and back down to midpoint of bud base forming first petal of row.
- Start slightly behind end of 1st petal and squeeze out 2nd petal same as 1st.
- Start slightly behind end of 2nd petal and add a 3rd petal, ending this petal overlapping starting point of 1st petal. Now you have a full round bud made on a nail to use just as you would a rosebud made on a flat surface.

2nd Row of 5 Petals

- Touch wide end of tip 104 slightly below center of a petal in 1st row and angle narrow end of tip out slightly more than you did for 1st row of petals. Squeeze and turn nail counterclockwise, moving tip up, then down to form 1st petal in second row.
- Start slightly behind this last petal and make a 2nd petal. Repeat this procedure for a total of 5 petals, ending last petal overlapping the 1st petal's starting point.



3rd Row of 7 Petals

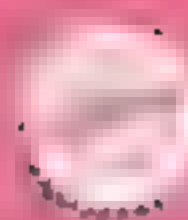
- Touch wide end of tip 104 below center of petal in 2nd row, again angling narrow end of tip out a little more. Squeeze and turn nail counterclockwise and move tip up and down forming 1st petal. Repeat for a total of 7 petals.
- Slip waxed paper and completed rose off nail. Attach another square of waxed paper and start again. Have several squares of waxed paper cut.

Ahead of time so you can continue rose making without stopping. **Hint!** An easy way to place a buttercream icing rose directly on your cake is to slide open scissors under base of rose and gently lift flower off waxed paper square and flower nail. Position flower on cake by slowly closing scissors and pushing base of flower with stem end of flower nail. Practice & watch your talent grow!



Two-Tone Roses

Create a dramatic effect by making the center petals of your rose contrast with the outer petals. You'll need to pipe base, center bud and 1st row of petals with one color. Then in your contrasting shade, add remaining petals.



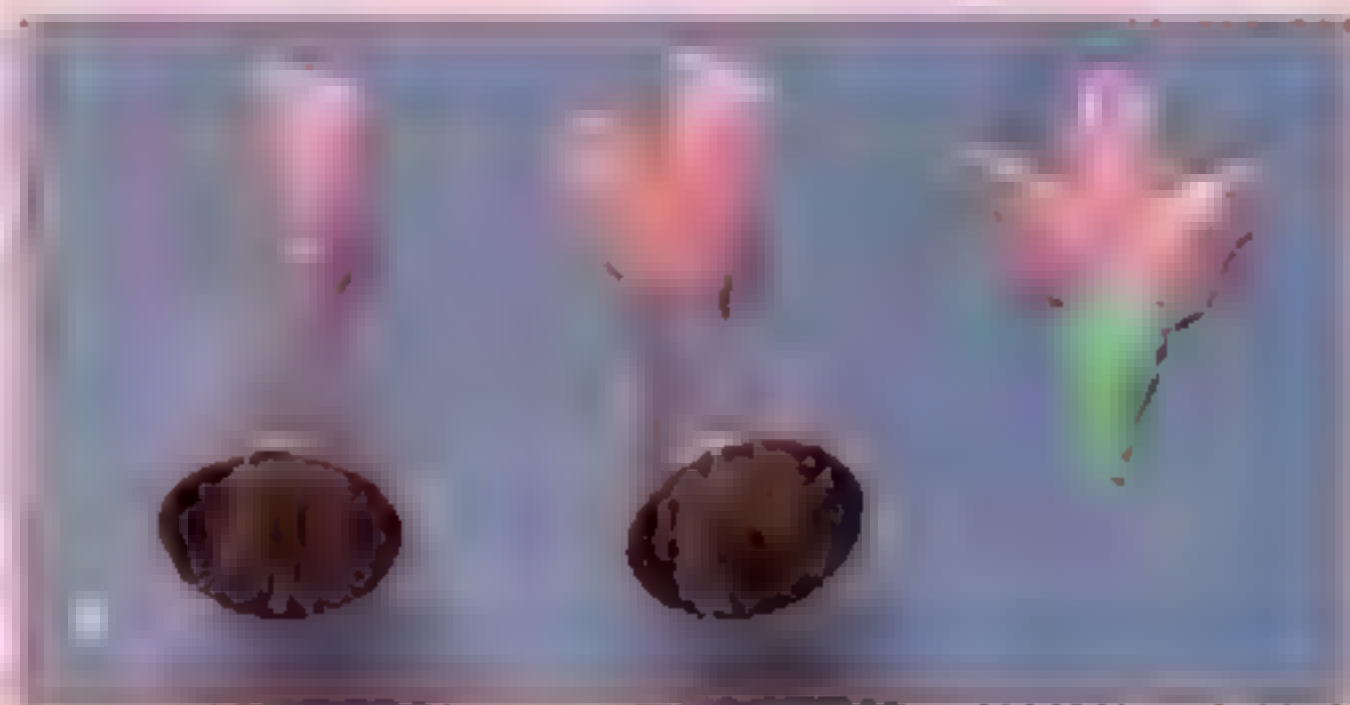
Flowers

Flat Surface Flowers: Rosebuds, Half Roses & Sweet Peas

These are flowers you can make right on a cake or any other flat surface. To make all these, use tip 104 and royal or stiffened buttercream icing. Attach a sheet of waxed paper to the back of a cookie sheet with dots of icing or use Wilton Practice Board.

Make your practice flowers in horizontal rows and when you've covered the entire sheet, loosen the waxed paper with a spatula to remove it and start again.

When you're decorating a cake with lots of flat surface flowers, you can use the sheet method. Air dry flowers made with Royal icing (use white or pink) or freeze flowers made with buttercream until hard (about 1 hour). Remove buttercream flowers with your spatula a few at a time as you decorate, so they stay firm. Note: When you make flowers directly on a cake, use buttercream not royal icing.



A. Rosebud

- **Make base petal.** Hold bag at a 45° angle so that the end of bag points over your right shoulder, finger tips gripping bag facing you. Touch wide end of tip 104 to surface, point narrow end to the right. Squeeze, move forward 1/4 in., hesitate so icing fans out, then move back as you stop pressure.
- **Make overlapping center petal.** Hold bag in same position as above with wide end of tip touching inside edge of base petal. Squeeze as icing catches inside edge of base petal and rolls into interlocking center bud. Stop pressure, touch large end back to surface and pull tip away.
- **Make sepals and calyx directly on cake** with tip 3 and thinned icing. Hold bag at a 45° angle to base of bud with end of bag pointing towards you. Touch tip to bud. Squeeze and pull tip up and away from flower, relaxing pressure as you draw calyx to a point. Add three tip 3 sepal.

B. Half Rose

- **Make a rosebud without sepals and calyx.** To make left petal. Hold bag at a 45° angle so the end of bag points to the right, finger tips gripping the bag should face you. Touch wide end of tip 104 to bottom left side of bud. Squeeze, move it up, around to the right and down, relaxing pressure.
- **To make right petal.** Hold bag in opposite position as for left petal. Touch wide end of tip to bottom right side of bud base. Squeeze, move up, around to the left and down to center of bud base. Stop pressure, pull tip away.
- **Make sepals and calyxes** with tip 3 and thinned icing. Follow same procedure as for step 3 of rosebud, starting at bottom center of half rose.

C. Sweet Pea

- **Make center petal.** Hold bag at a 45° angle to surface so that back end of bag points towards you. Touch wide end of the tip to surface with narrow end of tip straight up. Squeeze, raise tip slightly and let icing roll into center petal. Stop pressure, lower tip, pull away.
- **Make side petals.** Touch wide end of tip to bottom left edge of center rolled petal, point narrow end up and out to the left. Squeeze, tilt tip slightly, stop pressure, lower tip, pull away. Repeat procedure for right petal, starting at bottom edge of center petal.
- **Add calyx to flower base** with tip 3 and thinned icing. Hold bag at 45° angle to surface so that end of bag points towards you. Insert tip into flower base and hold in place as you squeeze to build up pressure as you draw tip down, narrowing calyx to a point.

D. To Attach Flowers & Leaves To Wire Stems

- **For flowers:** On waxed paper square, using royal icing, pipe a dot base with tip 4. Make 1.8-in. hook on one end of 4-in. florist wire and insert hook into base. With slightly moistened decorator's brush, smooth and taper icing on the wire. Push other end of wire into a piece of styrofoam to dry later. Remove waxed paper and attach flower with dots of icing. **For leaves:** Pipe tip 3 royal icing dot on a waxed paper square and immediately push in hooked end of wire. Use tip 352 and royal icing to pipe a leaf directly on tip of wire. Again, push into styrofoam to dry. Then remove waxed paper square. Entwine stems together. Note: Use only royal icing for attaching flowers to stems.



Flower Nail Flowers

For best results, use royal icing to pipe these impressive blooms. To curve petals, dry on curved or concave flowers formers. Instructions will indicate the number of flowers needed, so make extras to allow for breakage.

Daisy

Use royal icing and tip 103. Dot center of nail with icing as guide for flower center. Hold bag at a 45° angle with tip almost parallel to nail surface, wide end of tip pointing to nail center, narrow end pointing out. Now, starting at any point near outer edge of nail, squeeze and move tip towards center along dot. Stop pressure, pull tip away. Repeat procedure for a total of twelve or more petals.

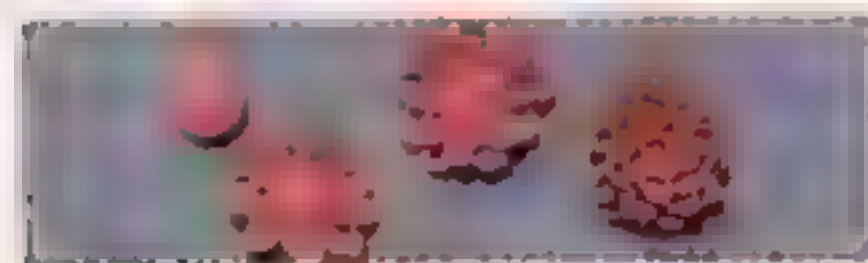
• Add tip 4 yellow flower center and press in. Flatten. For pollen-like effect, dampen your finger, press in edible glitter, then flatten center.



Chrysanthemum

• Hold bag at 90° angle to nail and pipe tip 5 mound of icing on nail center. Use tip 79 and very stiff royal icing for short petal effect. Hold bag at a 45° angle to outer base edge of mound, with half-moon opening of tip 79 pointing up. Squeeze row of 1/2-in. long cupped base petals using pull-out star technique.

• Add second row of shorter petals atop and in between those in first row. Repeat procedure making each additional row of petals shorter than the previous row. When entire mound is covered, add a few stand-up petals to top and tip 1 center dots.



Bachelor Button

• Like the chrysanthemum, start with a tip 7 dot base. Pipe a cluster of short pull-out dots in the center with tip 1. With tip 14, cover the rest of the mound with pull-out stars.



Daffodil And Jonquil

• Use tip 104 for daffodil or tip 103 for jonquil. Hold bag at a 45° angle to nail, with large end of tip touching nail, narrow end pointed out and almost parallel to nail surface. Squeeze and as you turn nail, move tip out about 1/8-in. and back to center of nail to form petal. Repeat procedure for five more petals. Dip fingers in cornstarch and pinch ends of petals to form points. Pipe row-upon-row of tip 2 string circles and tip with tip 1 zigzag for center.



Narcissus

• Use tip 102 and same procedure as for daffodil to make six 3-4-in. long petals. Add tip 1 dot center and tip 1 zigzag.

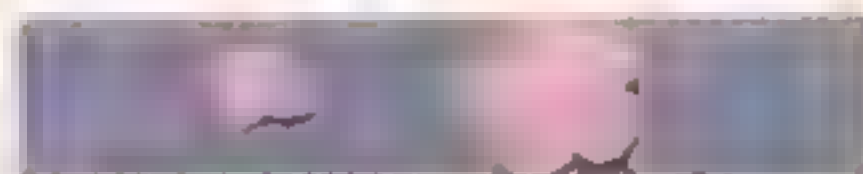


Apple Blossom

• Use tip 101 or 101s and hold bag at a 45° angle to flower nail with wide end of tip touching nail center, narrow end pointed out 1/8-in. away from nail surface.

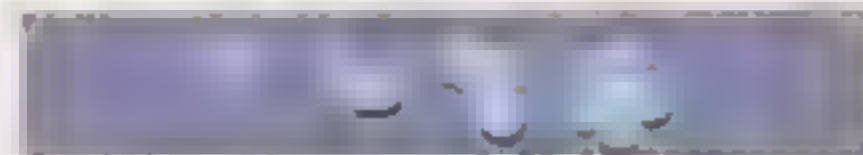
• Squeeze bag and turn nail as you move tip 1/8-in. out from nail center and back, relaxing pressure as you return to starting point.

• Repeat procedure to make four more petals. Add five tip 1 dots for center.



Forget-Me Not

• Very similar to the apple blossom. Use tip 101 and move tip out just 3/8-in. from center, curve around and return, letting the turn of the nail form petals. Dot center with tip 1. Use large flower nail No. 7 and pipe several at once.



Violet

• Use tip 59s and same procedure as for apple blossom to make three 3-4-in. long petals and two 1/2-in. base petals. Add two tip 1 center dots.

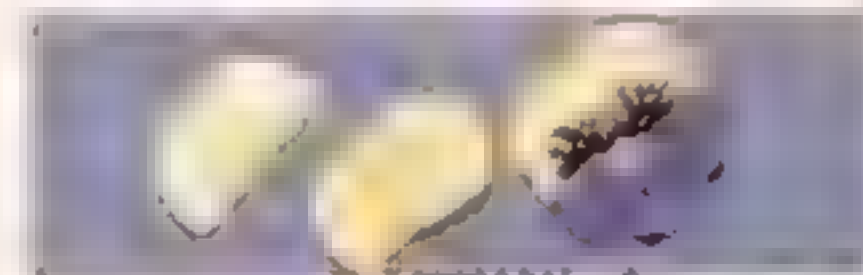


Pansy

• Fit two decorating bags with tip 104. Fill one with yellow icing, the other with violet. Hold bag with yellow icing at a 45° angle to nail center. Squeeze and move tip out to edge of nail. Turn nail as you squeeze, relax pressure as you return to nail center. Repeat to form second yellow petal. Use same procedure to add two shorter yellow petals atop the first two.

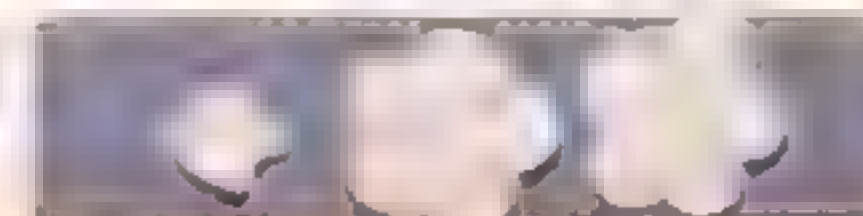
• Now with bag of violet icing, squeeze out a base petal that equals the width of the yellow petals, using a back and forth hand motion for a ruffled effect.

• Use a decorator's brush to add veins of violet icing color after flower has air dried. Add tip 1 string loop center.



Wild Rose

• Use tip 103 and hold bag at a 45° angle. Touch nail with wide end of tip with narrow end just slightly above nail surface. Begin at center of nail and press out first petal, turning nail as you move tip out toward edge of nail and return to center of nail as you stop squeezing. Repeat 4 more times. Pull out tiny stamens with tip 1.



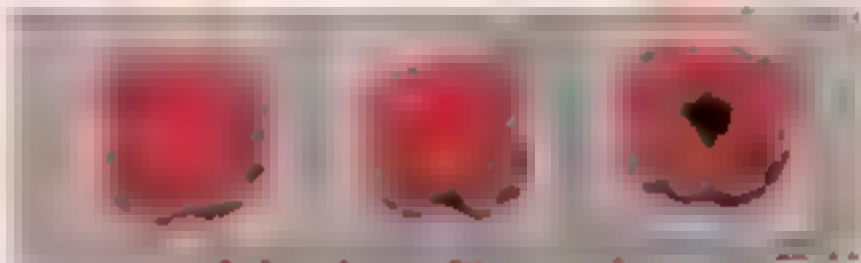
Poppy

• Hold wide end of tip 103 down, narrow end pointed out at 45° angle. Starting in center, pipe out a large, rounded, ruffled petal. Jiggle hand as you move up and out to edge of nail and down again into a point. Make four petals around nail.

• Pipe a second row of smaller, cupped petals inside first row, starting first petal between piped petals.

• Pipe tip 6 dot center and tip 14 pull-out star center.

• For half poppy, with wide end of tip 103 touching center of nail, small end pointed out at a 45° angle, squeeze out a ruffle semicircle. Overlap with another ruffle petal.



Lily Nail Flowers

The Wilton Lily Nail Set lets you make natural-looking flowers with bell-like shapes and cupped turned-up petals. Different lily nail sizes relate to the size of flowers you can make. The larger the nail, the larger the flowers. Always use royal icing for flowers made on the lily nail since softer icing will not hold their deeply-cupped shapes. To make any flower on the lily nail, place an aluminum foil square in bottom half of nail. Press in tip half to form a foil cup. Remove the top half. Lightly spray foil with vegetable oil spray. This makes it easier to remove from foil after icing has dried and reduces breakage. Pipe a flower on the foil cup and lift out flower and foil to dry.

Petunia

• Prepare 1 5/8-in. lily nail. Then with wide end of tip 102 head down, narrow end up, start piping icing deep inside nail.

• Move up to outer edge as you turn nail, jiggling hand slightly all the while to form ruffled petal edge, then go back to starting point.

• Pipe 5 separate petals in all. Add tip 14 green star center. Push in artificial stamens.



Bluebell

• Use 1 1/2-in. lily nail. With tip 66, pipe three 1/2-in. long petals, pulling only to tip of nail. Between these petals, add three more.

• Push in three short artificial stamens.



Border

Red Stripe



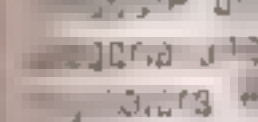
White Stripe



Black Stripe



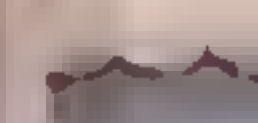
Gold Stripe



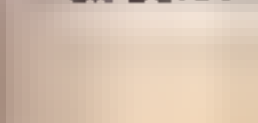
Bright Blue



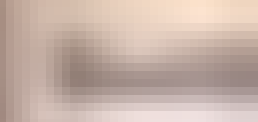
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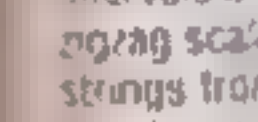
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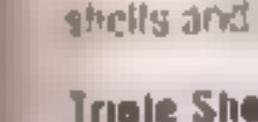
Gold



White



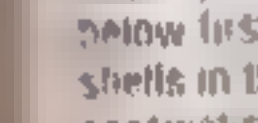
Black



Gold



White



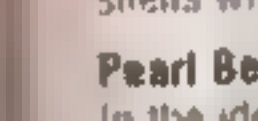
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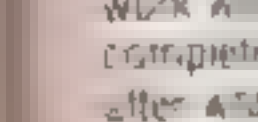
Gold



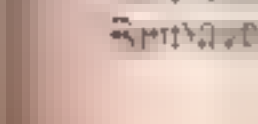
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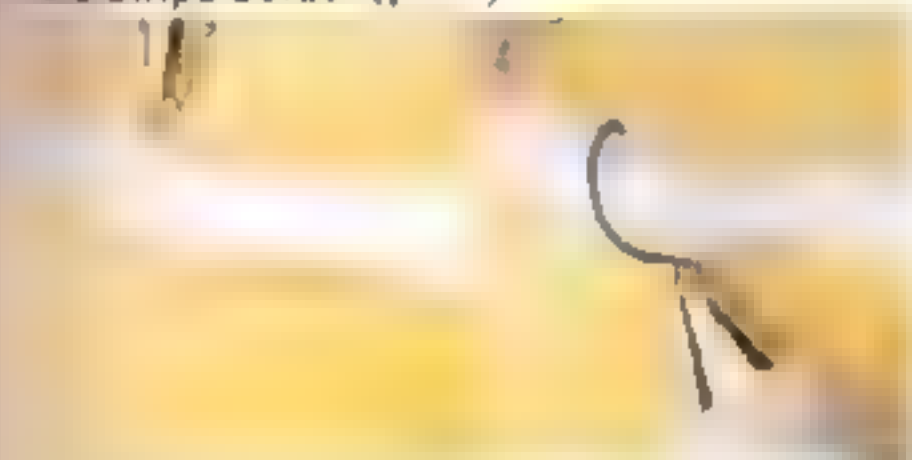
Gold





Borders & More

Stripe Border (p. 11)



At 1 in. heavy pressure, pipe a band of icing around top of cake with tip 2A. Hold bag at a 45° angle and tuck tip 2 under bands. With light pressure, bring tip up and over at a slight diagonal angle. Add 2 more strings in contrasting colors. Repeat procedure at 1 in. intervals.

Upright Elongated Zigzags (p. 16)



Use tip 21 and hold hand at a 45° angle to side of cake. Move bag in an up and down motion, allowing tail to extend after the 3rd zigzag. Be sure to keep width of zigzags even.

Fan Border (p. 42)



Edge base with tip 18 line. Mark 7 1/2 in. wide intervals around base. Fill in intervals with tip 18 zigzag scallops. Using royal icing, pipe tip 2 strings from cake side to base. With buttercream, pipe bows with tip 2. Pipe tip 18 shells above bows. Outline zigzag scallops with tip 13. Trim shells and strings with tip 2 dots.

Triple Shell Border (p. 72)



With tip 18, pipe row of curved shells. Directly below first row, pipe another row of curving shells in the opposite direction. With a contrasting color, pipe a row of basic shells in center of curved pairs with tip 16.



Overlapping Shell Border (p. 79)
Using tip 19, swirl bag and pipe an upright shell on cake side. Overlapping tail of

upright shell, pipe a basic shell at base. Repeat procedure around base. With tip 3, outline basic shells with beading, if desired.

Pearl Beading

In the idea section several cakes were dripping with pearls and the effects were spectacular. To work with pearl beading, we suggest that the complete length (5 yds.) be used. Cut strand after wrapping around cake to insure that strand won't be too short. For safety, it is advisable to only decorate with long strands of pearl beading. Remove pearls before cutting.

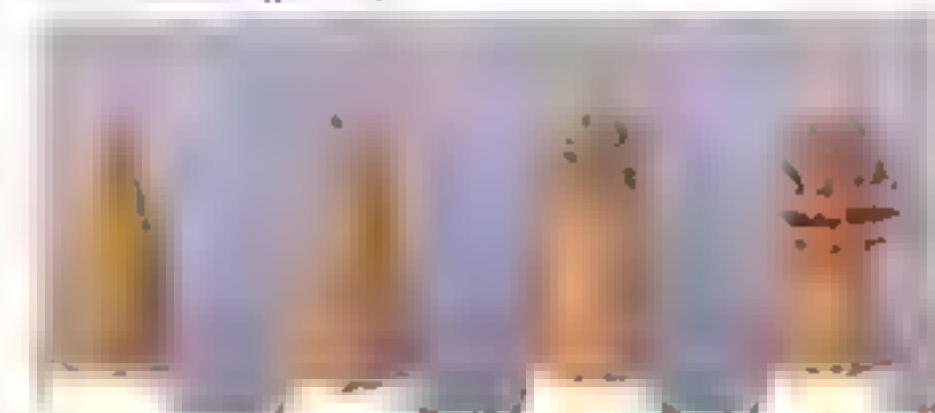


Crown Border with Overlapping Drop Strings
Use tip 32 to make a row of side-by-side upright shells. Add overlapping drop strings with tip 4 following procedure below.

Overlapping Drop Strings

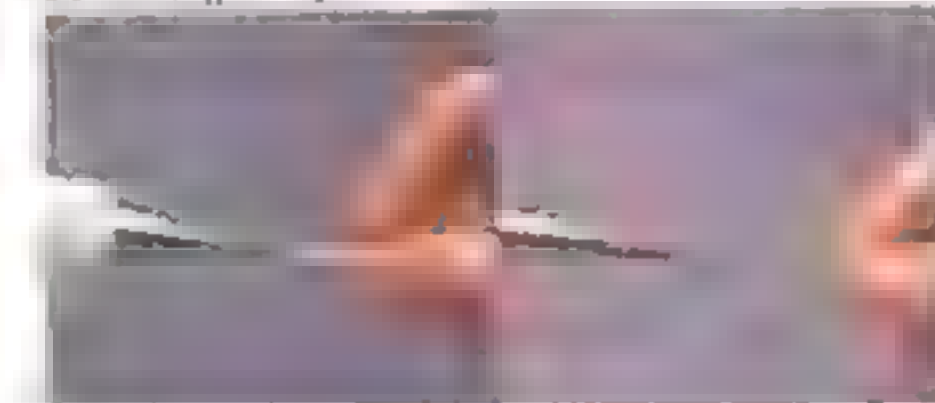
With toothpick, dot mark spacing intervals on sides of your cake. Touch tip 3 to a mark, show your string to skip the next mark and attach to the following one. Return to the mark that was skipped and drop string to connect the next mark. Be sure to keep depth of strings even.

Pine Cones (p. 40)



- Wrap waxed paper around tree former. Fold and tape under base. Ice a 2 in. area on end of cone.
- Pipe tip 97 upright petal at end of cone (turn like a flower nail).
- Add 2 more upright "center bud" petals, overlapping as you go. Pipe row of 6, then row of 6 petals below bud, turning hand out to open petals.
- Finish with row of 6, then row of 7 petals, turned out until petals lie flat.
- When dry, remove pine cone from former.

Callails (p. 33)



- Break pieces of uncooked spaghetti into desired lengths. Fill decorating bag filled with tip 6, with green royal icing. Insert a piece of spaghetti into open end of tip, then as you squeeze bag, pull spaghetti out of tip coating "stem" with icing. Push end into craft block to dry.
- When dry, insert stem halfway into bag filled with tip 10 and filled with brown icing. Let dry. Trim tops of callails with tip 2 pull out strings.

Cage Bars (p. 28)

Using tip 8, follow instructions for coating and drying spaghetti.



Pull-out Grass, Fur or Hair

Use tip 233 or 234 and medium icing consistency. Hold bag at a 90° angle. As you squeeze

out icing, pull tip up and away from surface. When icing strand is long enough (about 1/2 in.), snap pressure and pull tip away.

Lace, Ribbons, Tulle, Flower Puffs & Fabric Leaves are easy to work with and look quite stunning. Here are a few hints to remember: Tulle lace will not absorb grease so it is the best choice. Be sure to use waterproof eating ribbon for the same reason. Before attaching real items, let icing crust a bit. Then anchor in place with dots of icing.



Lattice

Lattice is piped from the center of the design, outward. Use thinned icing and a tip 2 or 3. Hold bag at a 45° angle at the top of design with tip slightly

above cake. Squeeze out a diagonal line to the right, all the way to the edge of your design. On both sides of the first line, fill in more lines evenly spaced and going in the same direction. Return to starting point in center and pipe diagonal lines to left.



Lettering with Decorative Build-up

Using the small round tip indicated in cake instructions, on the down strokes of desired letters, hesitate an instant as you pipe, giving a short back and forth movement.



Solas

This corner-like lacework is a Philippine technique. Randomly pipe tip 2 curls, V's and C's so that they touch.

Tinted Coconut or Sugar

Place shredded coconut or sugar in a plastic sandwich bag. Add a few drops of paste icing color (diluted slightly with water) or wet liquid icing color. Shake bag until color is evenly distributed.

Victorian Gazebo, p. 37



For Gazebo: Using Gazebo Patterns, outline walls and roof panels with tip 3. Cover latticework lines with tip 2 strings. For stability, overpipe lattice lines once more. Since panels are extremely fragile, you may want to make extras. Allow panels to dry completely. Cut base out of cardboard, cover Fancy-Foil Wrap and ice smooth. When dry, use tip 3 to attach seams of wall panels together around base. Trim seams and base with tip 3 beads. Edge doorways and windows with tip 349 leaf garlands. Trim with tip 1 dot berries. Attach roof panels following same procedure (don't attach to walls). For support, when pulling roof together, place a round craft block piece under the peak where the six roof pieces make a point.

• For trees: On prepared tree formers, (see p. 130), "paint" surface with thinned royal icing. Let dry. Cover with tip 1's solas. When dry, remove tree from former very carefully.

• Carriers: Paint dresses with thinned royal. With tip 1, pipe puffed sleeves, zigzag fur, patterns, hats and mitts. Trim with tip 1 pull-out string leaves and dot berries. On men, add tip 1 earmuffs, tip 10 scarves, tip 4 top hats. Cut some books out of paper, fold and add titles. Attach with icing or glue.

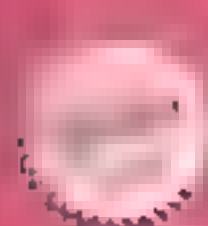


Figure Piping

Clowns (p. 11)



Using medium consistency buttercream and tip 2A, hold bag at a 90° angle and squeeze out a line of icing for body. Gently push tip 12 into body and pull out arms and legs. Pipe ball hands and shoes with tip 12. Trim suit with tip 102 ruffles and tip 3 dots. Push in Derby Clown head and add Circus Balloons.

Water Slide Kids (p. 14)



With royal icing, outline Inner Tube Pattern (one for each kid) using tip 12. Dry a few (the ones that go on water slide) on convex flower formers. When dry, pipe kids directly on inner tubes.

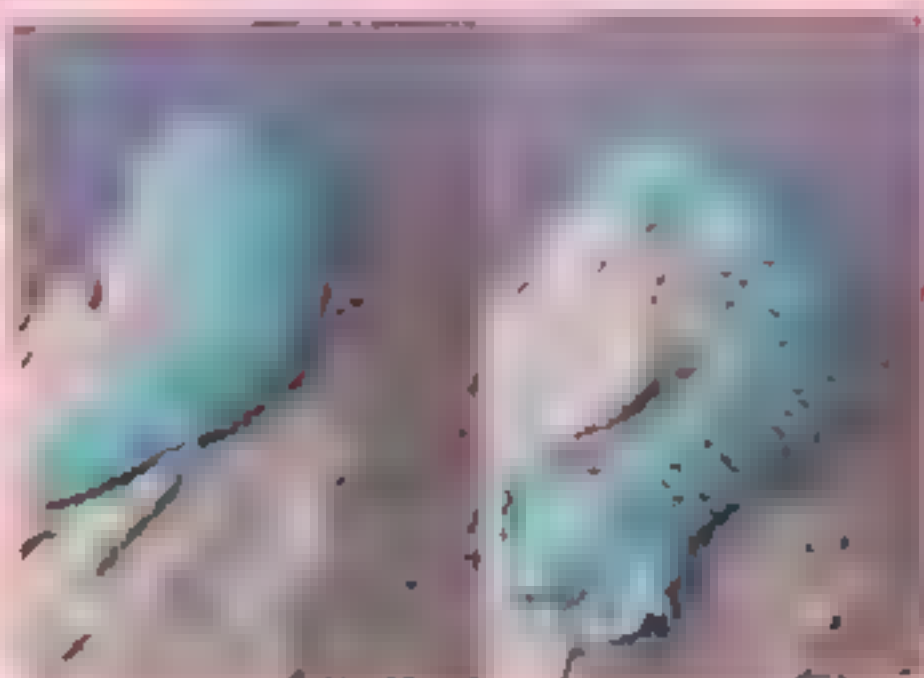
For sitting kids. With medium consistency icing hold tip 12 at a 90° angle and with heavy pressure squeeze out icing until body builds up to desired height. Use tip 7 to pipe ball heads, pull out arms and legs. For lying down kids. Use tip 12 and a 45° angle. Squeeze out a line of icing for bodies. Add heads, arms and legs with tip 7. On all kids. Outline suits with tip 3, then pipe in (smooth with finger dipped in cornstarch). Add facial features, dot toes and finger and suit trim with tip 1. Pipe hair with tip 2 strings.

Stork (p. 66)

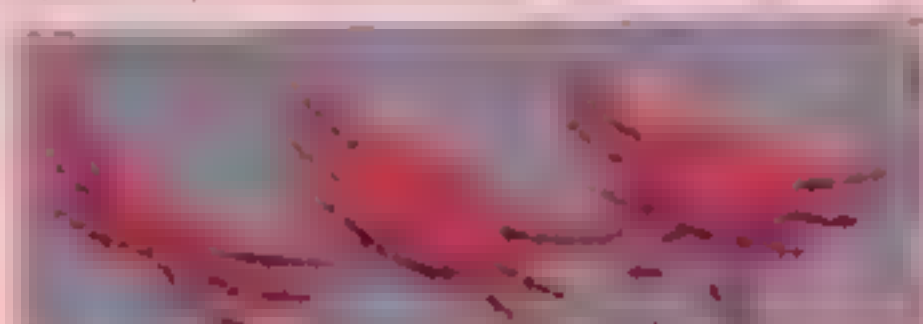


Using tip 7 and medium consistency buttercream, squeeze out ball head (flatten with finger dipped in cornstarch). With tip 7, build up body then pipe icing with shell-motion rows (work from bottom up). Add tip 4 hat, beak and dot eye.

Mermaid and Crabs (p. 6)



Mark Mermaid Pattern on side of cake as a guide to size. Using tip 2B and medium consistency buttercream, hold bag at a 90° and build up "hip area." For tail, move tip downward at a 45° angle. With a steady, even pressure, pipe in area. Decrease pressure to taper end of tail. Pipe tip 12/ ruffle motion fin. Working from the bottom, up, cover tail with rows of tip 101s.



For crabs: Using royal icing, outline back legs with tip 2 on waxed paper. Pipe tip 5 ball bodies over legs (flatten with finger dipped in cornstarch). Tuck tip 2 under body and pull out front legs. Add tip 2 dot eyes. Let dry.

Carrots (p. 22)



Use tip 3. Hold bag at a 90° angle to cake top with heavy pressure, begin squeezing carrot. Lift tip slightly so long tapers out. With steady even pressure, pull bag along cake top. When carrot is desired length, relax pressure and bring end to a point. Shape with fingers dipped in cornstarch.

Ghost (p. 56)



With tip 9, pipe a ball shape for head and pull out a body, tapering off the end as you gradually decrease pressure. Tuck tip into body and pull out arms. Add tip 3 dot eyes.

Gala Goodies (p. 41)



- Candy Meters - Christmas Mix, Light Cocoa p. 118
- Tips 1, 2, 3, 13, 349 p. 134-138
- Kelly Green, Christmas Red, Golden Yellow, Black, Orange Icing Colors, p. 124
- Meringue Powder, p. 125
- Royal Icing, p. 91

- To prevent candy from slipping, dot back with icing, then place on waxed paper surface.
- Festive Faces. Outline and pipe in (flatten with finger dipped in cornstarch) faces with tip 3. Pipe tip 3 hats. Add tip 1 facial features. Outline collars with tip 1. For hair, use tip 3 strings, e-nachon or zigzags. Add tip 13 rosette punipon to Santa's cap.
- Ornaments. Tip 2 zigzags or printing.
- Snowflakes. String and dot designs done with tip 1.
- Wreaths and poinsettias. Tip 349 leaves trimmed with tip 1 dots.
- Candy canes. Tip 3 outline (flatten down slightly with cornstarch). Add tip 1 strings for stripes.
- Stocking. Pipe with tip 3 (shape with finger dipped in cornstarch). Add tip 2 zigzag fur.
- Trees. Tip 3 zigzags. Trimmed with tip 1 dots and tip 13 stars.
- Candles. Tip 3 outlines, tip 2 flames, tip 349 leaves and tip 2 dot berries.
- Gingerbread fix. Figure pipe with tip 3. Add 1 ornament.

Lures (p. 27)



With medium consistency buttercream and squeeze out oval bodies. Add outline hook's lines, string and dot details with tip 2.



Color Flow

Color Flow Technique

- Tape pattern and waxed paper over 3" x 3" of work surface. (The back of a cookie pan makes ideal work surface.) For curved decorations, use a round object, such as a glass, under the paper.

Using a 1/2-cup of icing, outline the pattern with a small amount of icing, being careful to keep the icing from seeping into the pattern. The icing will be used to fill in the pattern. The icing will be used to fill in the pattern. The icing will be used to fill in the pattern.

- For icing for filling in pattern outline, use a small amount of icing. Don't use a tip for filling. Instead, cut a small opening in end of piping bag. Pipe icing in along the outline, squeezing gently and letting the icing flow up to the outline. Work quickly, filling in desired area.

Color Flow Icing Recipe

(Full Strength for Outlining)

1/4 cup water + 1 teaspoon

1 lb sifted confectioners' sugar (1 cup)

2 Tablespoons Food Coloring (1/2 oz)

In an electric mixer, beat ingredients for 5 minutes. If using hand mixer, use high speed. Color Flow icing "crusts" quickly, so keep it moist with a damp cloth while using. If a desired color is needed, add more food coloring. In order to fill in a desired area, this recipe must be thinned with 1/2 teaspoon of water per 1/4 cup of icing (just a few drops at a time as you near proper consistency). Color Flow is ready for filling in minutes when a small amount dropped to the mixture takes 10 seconds to disappear. Use grease-free surface to dry down.

Note: Color Flow designs take a long time to dry, so plan to do your Color Flow piece at least 2-3 days in advance.



Cookie Recipes

Grandma's Gingerbread Recipe

5 to 5 1/2 cups all purpose flour

1 tsp baking soda

1 tsp salt

2 cups ginger

2 cups cinnamon

1 cup molasses

1 tsp cloves

1 cup shortening

1 cup sugar

1 1/4 cups unsifted molasses

2 eggs, beaten

Preheat oven to 350°

Thoroughly mix flour, salt, soda, and spices.

Melt shortening in large saucepan. Boil

lightly. Add sugar, molasses, and eggs. Beat for 10 minutes. Add 1 cup of flour and mix. Add the rest of the flour and mix. Add the rest of the flour and mix. Add the rest of the flour and mix.

Roll out dough to 1/4 inch thick. Cut out cookies. Bake for 10 minutes. Cool on wire rack. Decorate with icing.

outside edges in and from top to bottom. If you have several colored sections, fill in each at a time.

If you're filling in a large area, have two full tubs of icing ready. Otherwise, you'll run out before you finish filling in the pattern.

Hint: The back of a cookie pan makes a good work surface. For curved decorations, use a round object, such as a glass, under the paper. Either position color flow decoration in desired area, or place a piece of paper over it to hit on a desired shape.

To pipe with piping gel

Use gel icing for the best desired results. Add a small amount of color at a time. Use a small amount of color at a time. Use a small amount of color at a time.

Roll-Out Cookies

1 cup butter

1 cup sugar

1 large egg

2 cups baking powder

1 cup vanilla

1 cup flour

Preheat oven to 350°. Cream butter and sugar. Add egg and vanilla. Add baking powder and flour one cup at a time, mixing after each addition. The dough will be very stiff. Blend with flour by hand. Do not chill dough. **Note:** Dough can be tinted with food coloring.

Roll out dough to 1/4 inch thick. Cut out cookies. Bake for 10 minutes. Cool on wire rack. Decorate with icing.

For chocolate cookies, add 1/2 cup cocoa powder to the flour. Add the rest of the flour and mix. Add the rest of the flour and mix. Add the rest of the flour and mix.



All About Tier Cakes

There are many methods of constructing tiered cakes. Here are some of the most popular.

To Prepare Cake For Assembly

Place base tier on a sturdy base plate or 3 or more thicknesses of corrugated cardboard. For heavy cakes, use masonite or plywood. Base can be covered with Fancy-Foil Wrap and trimmed with Tutu-N-Ruffle or use the Writhen Ruffle Boards™. Each tier in your cake must be on a cake circle or board cut to fit. Smear a few streaks of icing on boards to secure cake. Fill and ice layers before assembly.

To Dowel Rod Cakes For Pillar & Stacked Construction

Center a cake circle or plate one size smaller than the next tier on base tier and press it gently into icing to imprint an outline. Remove circle. Measure one dowel rod at the cake's lowest point within this circle. Using this dowel rod for measure, cut dowel rods (to fit this tier) the same size using pruning shears. If the next tier is 10-in. or less, push seven 1/4-in. dowel rods into cake down to base within circle guide. Generally the larger and more numerous the upper tiers, the more dowels needed. Very large cakes need 1/2-in. dowels in base tier.

Stacked Construction

This method is often combined with pillar construction. Dowel rod bottom tier. Center a corrugated cake circle, one size smaller than the tier to be added, on top of the base tier. Position the following tier. Repeat procedure for each additional tier. To keep stacked tiers stable, sharpen one end of a dowel rod and push through all tiers and cardboard circles to base of bottom tier. To decorate, start at top and work down.

Pillar Construction

Dowel rod tiers. Optional: Snap pegs into separator plates to prevent slipping (never substitute pegs for dowel rods). Position separator plates on supporting tiers, making sure that pillar projections on each tier will line up with pillars below. Mark center backs of cakes. Decorate cakes. At reception, align pillar projections and assemble cakes on pillars.

Fast & Easy Push-In Leg Construction

Dowel rods are not needed because legs attached to separator plates push right through the tiers down to the plate below for cakes on cake circles. To mark where legs will go, simply center separator plate for tier above (projections down) and gently press into the tier. Lift plate off. Repeat this procedure for each tier (except top). Push in upper tiers on separator plates. Decorate cakes.

To assemble: Insert legs into cake at marks. Push straight down until legs touch cake board. Add plate with cake to legs. Be sure plates are securely fastened to legs. Continue adding tiers in this way until cake is assembled.



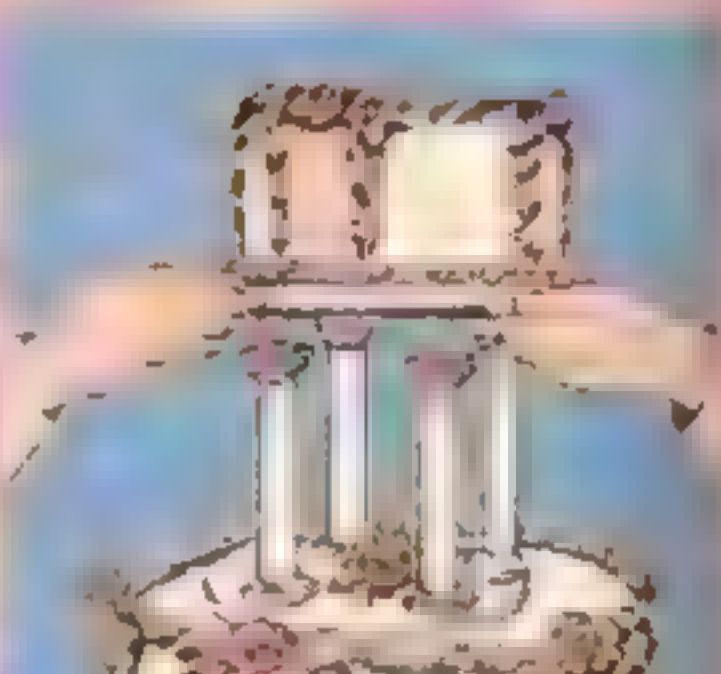
Dowel Rod



Stacked



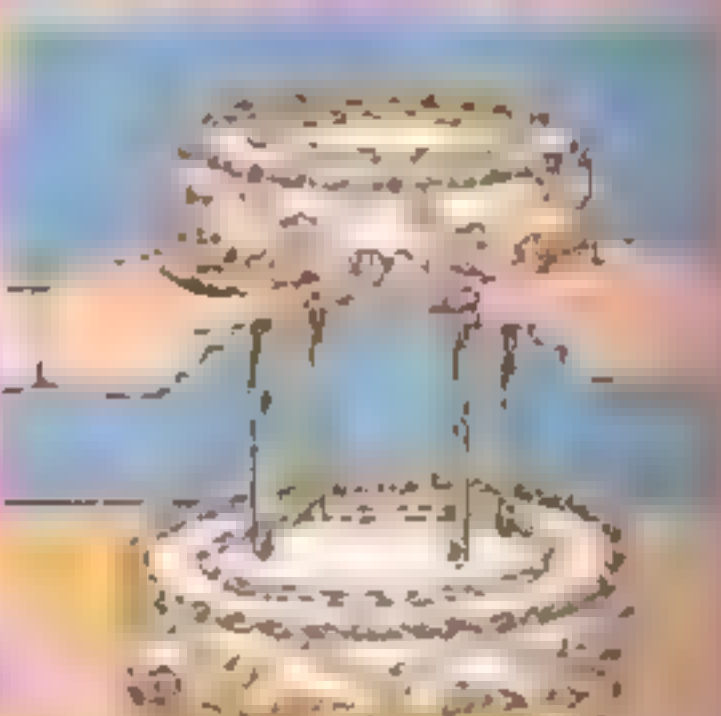
Mark Center Back



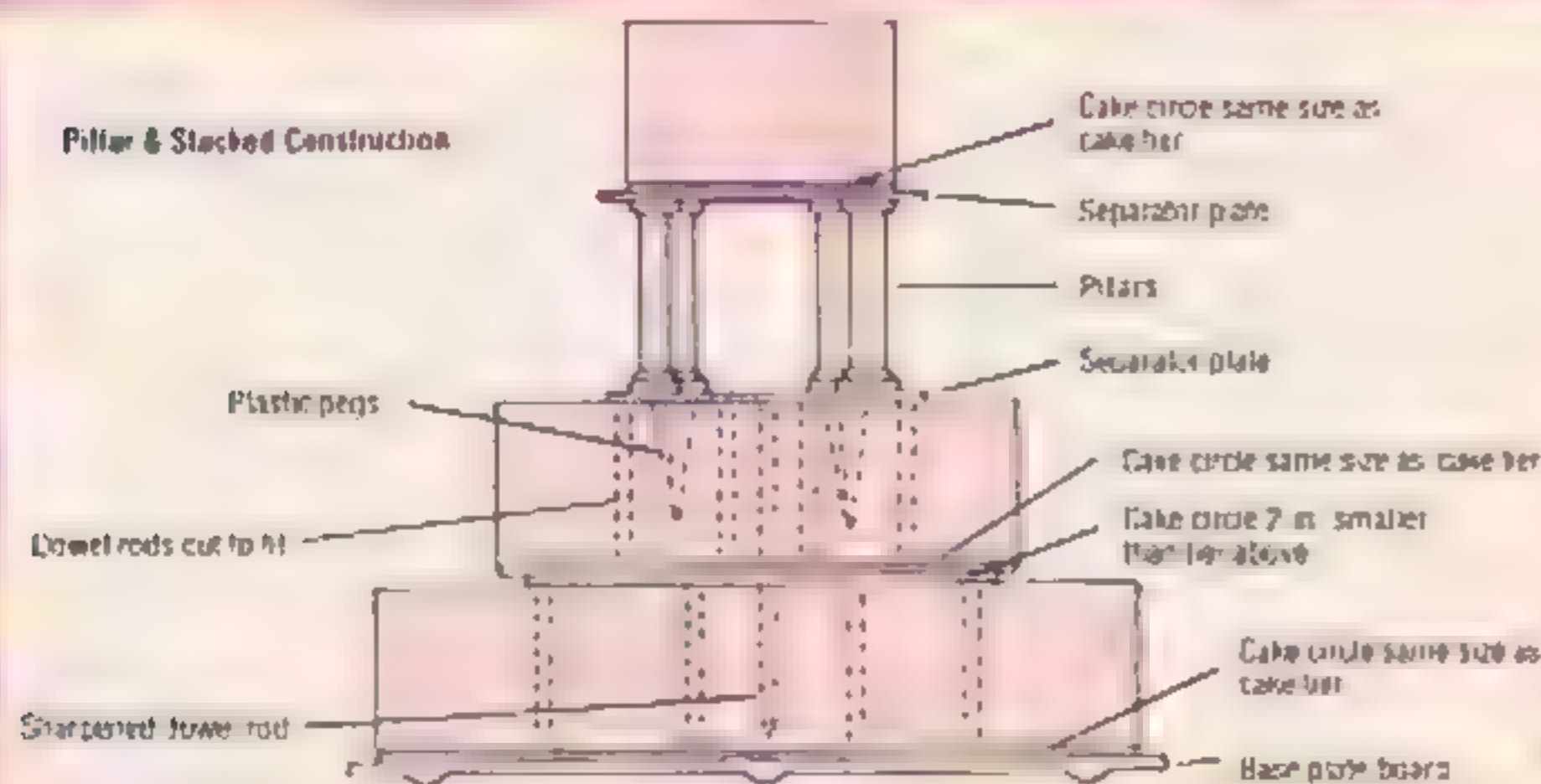
Pillar



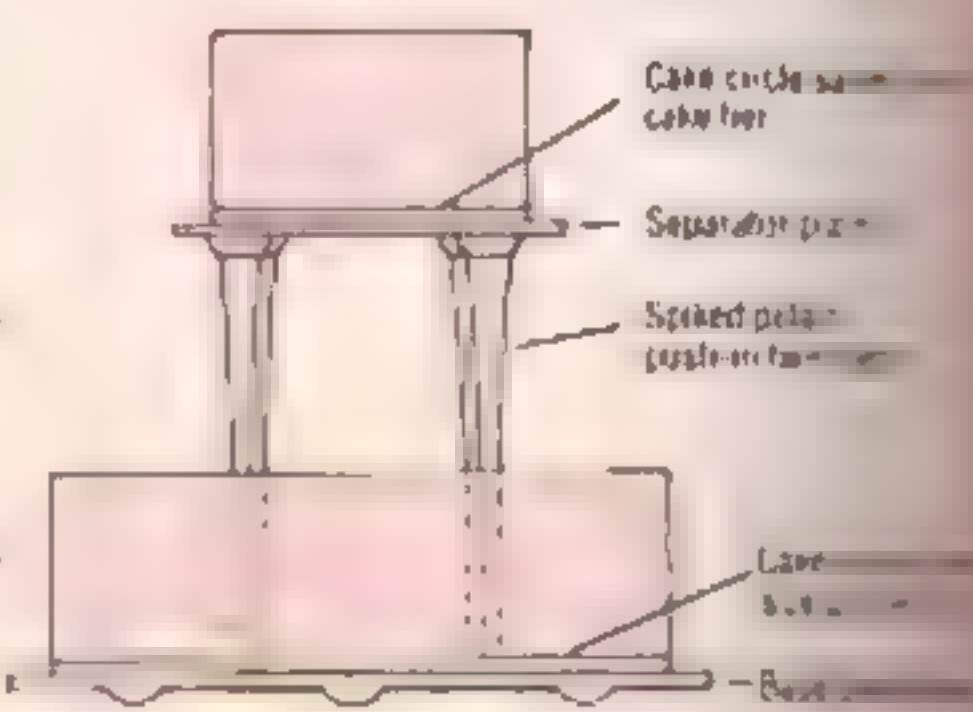
Mark Where Legs Go



Push-In Leg



Push-In Leg Construction





Candy Making

Wilton Candy Melts™ brand confectionery coating take the guesswork out of making candy at home. They melt easily, right to the ideal consistency for molding and dipping, and have a creamy, rich flavor. For a change of taste, they can be flavored with Wilton Candy Flavors. See our complete collection of candy-making products, p. 110-118.

Candy Melts Are So Easy To Use

For melting, molding and dipping directions, simply refer to the back of the Candy Melts package. Remember that constant stirring is very important to insure even heating, when using the double boiler method. Here's a no-mess way of melting in microwave: Fill an eric disposable decorating bag half full of Candy Melts. Microwave 1 minute at half power, knead candy. Repeat at 30-second intervals until candy is completely melted. Then cut the tip and squeeze melted coating out into candy molds.

To Flavor: The creamy, rich taste can be enhanced by adding approximately ¼ teaspoon Wilton oil-based Candy Flavor (p. 118) to 1 lb. of melted Candy Melts. Never use alcohol-based flavorings; they will cause coatings to harden.

To Color: Add Wilton Candy Colors (p. 119) to melted Candy Melts a little at a time. Mix thoroughly before adding more color. Colors tend to darken as they're mixed. Pastel-colored candies are most appealing, so keep this in mind when tinting.



To Mold Multi-Color Candy

"Painting" Method: Use a decorator's brush dipped in melted Candy Melts. Paint features or details desired. Let set. **Flattened Refrigerate** until set. **Unmold:** **"Layering" Method:** Pour melted coating into dry molds to desired height. Refrigerate until partially set. Pour contrasting color melted coating to desired height. Refrigerate until partially set. Repeat until desired number of layers are formed. Let candy harden in refrigerator. **Unmold:** Wilton Classic Candy Molds are available in a wonderful variety of unique and traditional shapes. Their generous depth makes painting and envening fun and easy. See page 121 for our outstanding Classic Candy Molds selection.



To Mold Candy Plaques

Molding a section or the entire pan out of Candy Melts is easy and impressive.

- Pour melted coating into center of pan. Tap pan gently on counter to break up bubbles and spread coating evenly over bottom (approximately ¼ in. thick). For control, use a decorating bag filled with tip 2 or snap off a very small end off disposable bag.
- Place pan in refrigerator for approximately 5 to 10 minutes (check occasionally. If coating becomes too hard it will crack). Unmold onto hard or soft towel (tap pan gently if necessary).
- Cookie cutters work great, too. Place cutter on waxed paper, push in candy. Unmold when set per instructions above.
- For multi-color effect: Paint desired area with a decorator's brush. Let set. Pour in melted coating to fill remaining area.



To Make Candy Leaves

On the back of bean, thoroughly dried, glaze or use leaves, paint on melted Candy Melts with a decorator's brush. Pull out pointed or curved edges to resemble certain kinds of leaves, such as the "leaf" leaf. Refrigerate and when completely set, carefully peel off candy.



Ganache Glaze

Simple to make with just Wilton's Candy Melts™ brand confectionery coating. Elegantly covers cakes with a smooth, silky-smooth finish.

Ganache Glaze Recipe

1 1/2 cups (3 1/2 oz.) of Wilton's Candy Melts
1 cup (8 oz.) cream

Finely chop Candy Melts and place in a bowl. Heat whipping cream just to boiling point (do not boil) in a saucepan. Add chopped Candy Melts and stir until smooth and glossy. If mixture is too thin to pour, wait a few minutes until cool. To cover, place cake on a wire rack over a drip pan. Pour glaze into center and work towards edges.



Modeling Candy "Clay"

- 14 oz. Bag of Candy Melts
- 1/2 cup light corn syrup
- Candy or Icing Color (optional)

Melt candy as directed on package. Stir in corn syrup and mix only until blended.

Shape mixture onto a 6 in. square of waxed paper and let set at room temperature until dry.

Wrap well and store at room temperature until needed. Modeling candy handles best if hardened overnight.

To use: If you wish to tint candy, add candy or icing color. Knead a small portion at a time. If it gets too soft, set aside at room temperature or refrigerate briefly. Lasts for several weeks in a well-sealed container.

When rolling out candy, sprinkle surface with corn starch to prevent sticking. Thickness of rolled-out candy should be approximately 1/4 in. Hint: Secure pieces together with dots of buttercream icing, if necessary.



MODELING A ROSE

Start with the base and mold a cone that's approximately 1 1/2 in. high from a 3-4 in. diameter ball of modeling candy. Next, make petals. Flatten 3-8 in. ball of modeling candy into a circle that's about 1/2 in. thick on one side and about the diameter of a dime. Make several petals this size.

- Wrap first petal around the point of the cone to form a bud. Now press three more petals around the base of the bud.
- Gently pinch edges of petals. Make five more petals using slightly larger balls of modeling candy. Flatten, then thin edge with finger and cup petals. Press petals under first rows of petals. Continue adding petals, placing them in between and slightly lower than previous row. For a fuller flower, continue adding petals in this manner.

To Make Flowers

Use links and instructions included in our Gum Paste Flowers Kit for making daffodil, violet and leaves.

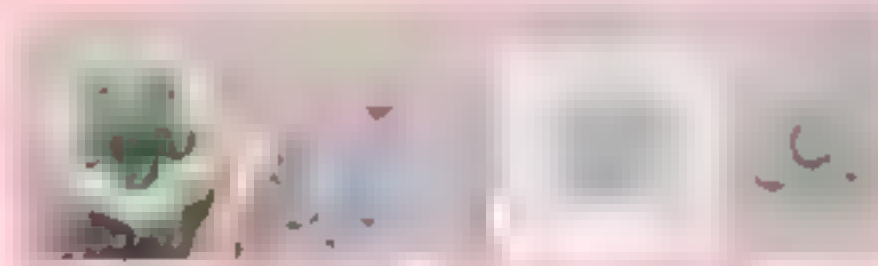
Make 1 recipe of Modeling Candy with white Candy Melts. Tint 1/2 of recipe yellow. Divide remainder into 3rds. One remains white, tint rest green and violet with icing colors.

For Daffodil, follow steps 1 through 3 (in gum paste kit instruction book), except use modeling candy instead of grease. Let set overnight.



For trumpet or cup: roll out white modeling candy. Cut out trumpet with small circular cutter. With a knife, cut away 1/2 of petals. Dip modeling candy in cornstarch. Let dry. Attach trumpet to petals with royal icing. Edge top with tip 1 royal icing zig-zag.

For Leaves: Roll out green modeling candy. Cut out leaves with large leaf cutter. Dip leaf mold into cornstarch, then press candy into mold. Remove leaf from mold and allow it to dry on flower former.



For Violets: Follow steps 1 through 3 (in gum paste kit instruction book), except use modeling candy instead of grease. Tint modeling candy yellow. Attach petals to base with royal icing.



To Make Rolled Fondant Roses

Follow modeling a rose instructions (at left), using rolled fondant instead of modeling candy. To color fondant, add color a few drops at a time to ball of fondant and knead in with hands.

Piping Decorations With Candy

- Christmas Trees, p. 38 or Panels p. 80
- Trace pattern and place on a heavy board or piece of glass, cover with waxed paper and tape securely.



- Cut bag method: Fill a parchment or disposable bag with melted Candy Melts. Cut a very small opening in end of bag (approximately the size of a tip 3). If candy thickens, bag can be reheated in microwave. For thicker decorations such as panels, pipe candy using a round tip. Follow edges of pattern design and let set 5 to 10 minutes. Flow in candy (to smooth surface) skim area with end of bag immediately and let set. Allow piece to set completely 10 to 15 minutes.



For tree: Use a cut bag or tip 2. You'll need 1 full tree and 2 half tree pieces for each 3-D tree. When set, attach a half in center of full tree with melted candy. Let set 10 to 15. Set tree upright and attach remaining half to opposite side following same procedure. Since these are very delicate, you may want to make extra decorations. For panels: Use tip 4 to outline and flow in panels. Panel should be approximately 1/8 in. thick, so allow 15 to 20 minutes for candy to set. You'll need 6 large panels and 6 small sections for each tier. 18 side sections (6 on each tier) are used. Panels positioned on sides of tiers.

BIRTHDAYS!

Fun times for kids
are times spent
with clowns!

HAPPY BIRTHDAY
MANUEL

3

THE WILTON SCHOOL

OF CAKE DECORATING AND CONFECTIONARY ART



Learn how to decorate a cake in the original Wilton Method. Since 1929 when Dewey McKenney Wilton first opened the Wilton School, hundreds of thousands of students have learned the fundamentals of decorating the Wilton Way. The Wilton Method of Cake Decorating stresses mastery by starting, beginning with a thorough understanding of the fundamentals. Students are then encouraged to express their creativity. The Wilton School has a Certificate of Approval for cake decorating issued by the Illinois State Superintendent of Schools. Students receive instruction, supervision and guidance by expert instructors/decorators. Wilton knows that the Wilton School was a very expanded curriculum since the Wilton Method was first introduced 60 years ago. Today, the basic Master Course is supplemented by courses in foreign methods, chocolate, chocolate artistry, gum paste, pulled sugar, cakes for catering and more. The following is a summary of courses we offer:

MASTER COURSE—2 weeks, 70 hours. Focuses on the fundamentals of cake decorating. Designed for the cake decorating shop owner, baker, caterer, chef or entrepreneur.

TUITION: \$550

INTRODUCTION TO GUM PASTE COURSE—12 hours. A follow-up course during the Master Course. This course teaches the art of making gum paste, gum paste flowers, bouquets and more.

TUITION: \$125

ADVANCED GUM PASTE/FOREIGN METHODS COURSE—2 weeks, 80 hours. Designed for the advanced decorator. Covers the European method of cake decorating that uses color, flowers, South African and Australian Methods. It also uses delicate royal icing wings and are done on iced fondant-covered cakes, gum paste flowers and arrangements. A gum paste tier is constructed. Previous decorating experience is required.

TUITION: \$550

LAMBETH CONTINENTAL COURSE—1 week, 40 hours. Teaches intricate overlapping of borders on iced and iced fondant-covered cakes. As students decorate cakes using a combination of hand-piped borders, previous decorating experience is required.

TUITION: \$300

PULLED SUGAR COURSE—10 hours, 3 afternoons during Master Course. Learn how to use pulled sugar to cover a cake, make flowers, candy dishes, ribbons, bows and more.

TUITION: \$150

CHOCOLATE ARTISTRY WITH ELAINE GONZALEZ—3 days, 90 hours. Well-known chocolate artist and author of *Chocolate Artistry*, Gonzalez goes in-depth on the subject of chocolate, from making and decorating to professional techniques for creating chocolate candies from melted chocolate. Techniques for making truffles are taught.

TUITION: \$300

CAKES FOR CATERING—A 5 day, 40-hour course where students learn to ice and decorate cakes for large or small groups. The class covers wedding and other tiered cakes, sheet cakes, large cakes and cupcakes and petit fours, including small cakes and cakes. Learn to design theme party cakes and get special tips for quick and easy, but spectacular designs. Decorating experience required.

TUITION: \$300

The Wilton School is located in Woodridge, Illinois (a suburb of Chicago). Course enrollment is limited. Apply early. For more information, or to enroll, write to: School Secretary, Wilton School of Cake Decorating and Confectionary Art, 2240 W. 75th St., Woodridge, IL 60517. Or call 708-953-7100 for free literature and catalog. You may charge your purchases on Visa or Mastercard.

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WILTON HOME STUDY COURSE IN CAKE DECORATING

If you've never tried cake decorating before, the Wilton Home Study Course will show you how to make beautiful cakes for every occasion. Easy-to-follow 5 lesson course includes the specialty tools you need plus the step-by-step instructions, illustrations and photographs that make it easy!

Enroll in the Wilton Home Study Course in Cake Decorating now. The cost is only \$17.99 plus \$3.00 postage and handling per lesson. See details on page 128.



LESSON 1

Discover the easy way to pipe buttercream along stars, zigzag borders and more! Learn how to prepare and color icing for your decorating bag, the correct angle to use, and how to control the pressure for expert results. Make a "Happy Birthday" cake.

Lesson 1 includes:

- Notebook Easel and Lesson Pages
- Decorating Tips 4, 16 and 18
- Quick-Change Plastic Coupler
- Two Jars of Paste Icing Color
- Shaped "Happy Birthday" Cake Pan
- 12" Featherweight Decorating Bag
- Pattern Sheets and Practice Board
- Cardboard Cake Circle
- Cake Decorating Easy As 1-2-3 Book



LESSON 2

Make royal icing drop flowers, star flowers and leaves. Mold a sugar basket. Create a blooming basket cake. Learn how to achieve special effects with color and floral sprays plus how to print or write personalized messages!

Lesson 2 includes:

- Lesson Pages
- Flower Basket Sugar Molds
- Large Stainless Steel Angled Spatula
- Decorating Tips 3, 20, 67 and 131
- 2 Jars of Paste Icing Color
- Meringue Powder (4 oz. canister)
- Pack of 50 Parchment Paper Triangles
- Cardboard Cake Circle
- 6 Pattern Sheets



LESSON 3

Learn the proper techniques for making shells, ruffles, sweet peas, ruffles, bows and more! Learn to make bouquets on a heart shaped cake ideal for anniversaries, birthdays, Valentine's Day, weddings, showers.

Lesson 3 includes:

- Lesson Pages
- Two 9" Heart-Shaped Aluminum Pans
- Decorating Tips 22, 103 and 104
- 12" Featherweight Decorating Bag
- Quick-Change Plastic Coupler
- Cardboard Cake Circle
- Jar of Paste Icing Color
- 4 Pattern Sheets



LESSON 4

Pipe daisies and chrysanthemums using a flower nail. Weave basketweave stripes. Create symmetrical cake designs, pipe rope borders and more. Use your new cake turntable to decorate a round cake.

Lesson 4 includes:

- Lesson Pages
- Turn 'N Turn Cake Stand
- Decorating Tips 48 and 81
- Cardboard Cake Circle
- Flower Nails 7 and 9
- Jar of Paste Icing Color
- Wilton Cake Marker
- 6 Pattern Sheets



LESSON 5

Shape a magnificent icing rose! Pipe stringwork and create a mini-tiered cake using the pans and separator set we'll send. After this lesson you'll qualify for your Wilton Certificate of Completion!

Lesson 5 includes:

- Lesson Pages
- Round Mini-Tier Kit (includes 3 cake pans, separator plates and columns)
- Decorating Tips 2, 12, 87 and 102
- Cardboard Cake Circle
- 4 Pattern Sheets

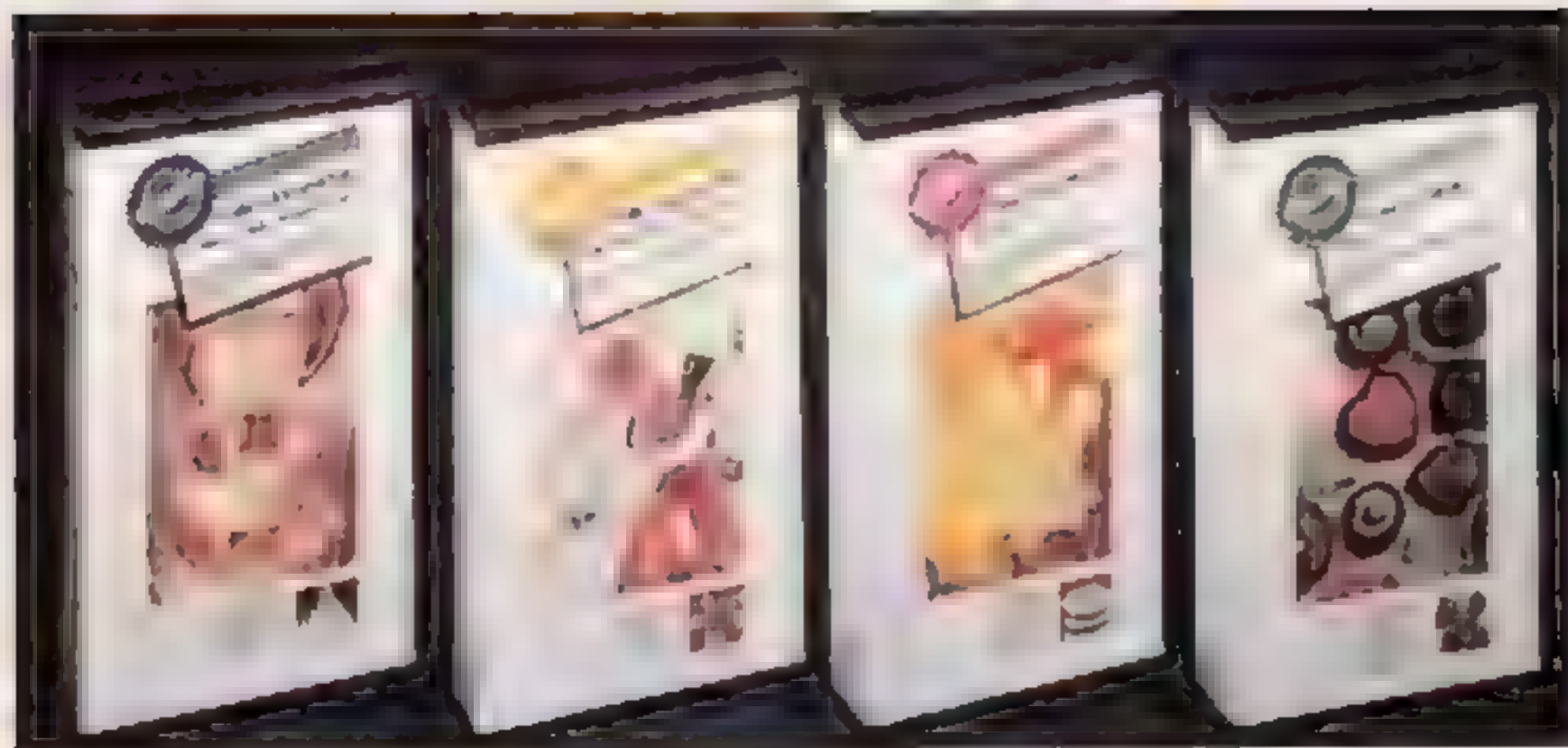


YOU CAN DO IT!

We'll show you how! Even if you don't know a decorating bag from a coupler, by the end of this course you'll be a pro!

Learn creative techniques on which you will confidently pipe, drop flowers, shells, daisies, chrysanthemums and magnificent roses. The ideas and options are endless. You will quickly realize, with confidence, that "you can do it!"

HOW TO VIDEOS



VIDEO HOME STUDY

THE VIDEO FAST Track Home Study Course is a series of 10 video lessons that teach you how to make cakes for all occasions. Each lesson is 30 minutes long and includes a lesson plan, a list of materials, and a certificate of completion. The course is designed for beginners and is perfect for anyone who wants to learn how to make cakes at home.

Lesson 1

Have fun learning the basics of cake decorating and making shaped cakes. Learn how to make a heart-shaped cake and a cake with a message. Includes: Lesson 1 30 minute VHS video Lesson Plan Guide 1 Round Pan Set 3 metal decorating tips 1 large angled spatula 2 jars of icing color 3 disposable decorating bags 31 parchment sheets 2 cake circles 1200 Washable icing



Lesson 2

Learn how to make how to make a cake with a message. Learn how to make a cake with a message. Includes: Lesson 2 30 minute VHS video Lesson Plan Guide 1 Round Pan Set 3 metal decorating tips 1 large angled spatula 2 jars of icing color 3 disposable decorating bags 31 parchment sheets 2 cake circles 1200 Washable icing

Lesson 3

Learn how to make the rose and other icing flowers. how to make roses and how to position flower sprays on cakes. Learn how to decorate 2 heart shaped cakes with fondantware and flowers. Includes: Lesson 3 30 minute VHS video Lesson Plan Guide 1 Round Pan Set 3 metal decorating tips 1 large angled spatula 2 jars of icing color 3 disposable decorating bags 31 parchment sheets 2 cake circles 1200 Washable icing Certificate of Completion



HOW TO MAKE WEDDING CAKES

Receive invaluable lessons on how to design and decorate wedding cakes. Includes: Lesson 1 30 minute VHS video Lesson Plan Guide 1 Round Pan Set 3 metal decorating tips 1 large angled spatula 2 jars of icing color 3 disposable decorating bags 31 parchment sheets 2 cake circles 1200 Washable icing

HOW TO MAKE ICING FLOWERS

Add blooming beauty to all cakes. Learn how to make roses, Easter lilies, violets, pansies, daisies, pansies and more! Five lovely cake designs incorporate all the beautiful flowers included in this video. VHS. 901-Y-119 \$19.99 each

CAKE DECORATING-EASY AS 1,2,3!

2nd Junior, President of the Wilton School takes you through the basics. See how to level and frost a cake perfectly, make simple borders, flowers, leaves and more. VHS. 901-Y-115 \$19.99 each

CANDY MAKING - EASY 1, 2, 3!

Have fun learning how to make truffle candy novelties, dipped fruit, molded and fided candy. Molding candy in the microwave included. VHS. 901-Y-125 \$19.99 each

VIDEO HOME STUDY COURSE

IT'S CONVENIENT see actual decorating techniques demonstrated right in your own home. Learn step by step how to make these wonderful icing techniques yourself. Then practice them on your own cake board right in front of you. Start with the bases and build up to a beautiful cake. You'll love all the decorating fun and ease of learning it with this great new video.

IT'S A TREAT learn from our experts how you can gather all the secrets of experienced cake decorators. See and hear all the hints and tips that make decorating easy. You'll be surprised at how much you can learn and accomplish with this Wilton Video Home Study Cake Decorating Course.

ENROLL IN THE WILTON VIDEO HOME STUDY COURSE NOW

The cost is only \$29.99 plus \$3.00 shipping and handling per lesson. And the videos and all the pans and tools are yours to keep. Don't delay. Return the card on page 128 with your first payment to Wilton and we'll send you Lesson 1. If you are not completely satisfied, you can return the materials within 30 days for a full refund or credit.



CAKE DECORATING-EASY AS 1-2-3

902-Y-1/92 \$1.99 each

USES OF DECORATING TIPS

902-Y-1375 \$6.99 each

DISCOVER THE FUN OF CAKE DECORATING

904-Y-206 \$12.99 each

THE WILTON WAY OF CAKE DECORATING

VOLUME ONE- BEGIN WITH THE BASICS

904-Y-100 \$29.99 each

VOLUME TWO ADVANCED TECHNIQUES

904-Y-119 \$26.99 each

VOLUME THREE USING DECORATING TIPS

ENGLISH VERSION
904-Y-348 \$29.99 each

VOLUME THREE SPANISH VERSION

904-Y-1348 \$34.99 each

PUBLICATIONS





NEW! A TREASURY OF WILTON WEDDING CAKES

The most and most experienced wedding cake designers and bakers anywhere. This book reflects more than half a century of experience. It features the best wedding cakes, from the most elegant to the most creative. It includes over 100 color photographs, 8 x 10 inches. 908-Y-105 \$6.99 each

WEDDING CAKES-A WILTON ALBUM

This album is a great collection with a variety of wedding cake designs, including photos of cakes from the past, present, and future. It includes over 100 color photographs, 8 x 10 inches. 908-Y-100 \$6.99 each

CELEBRATE! WEDDING CAKES BY WILTON

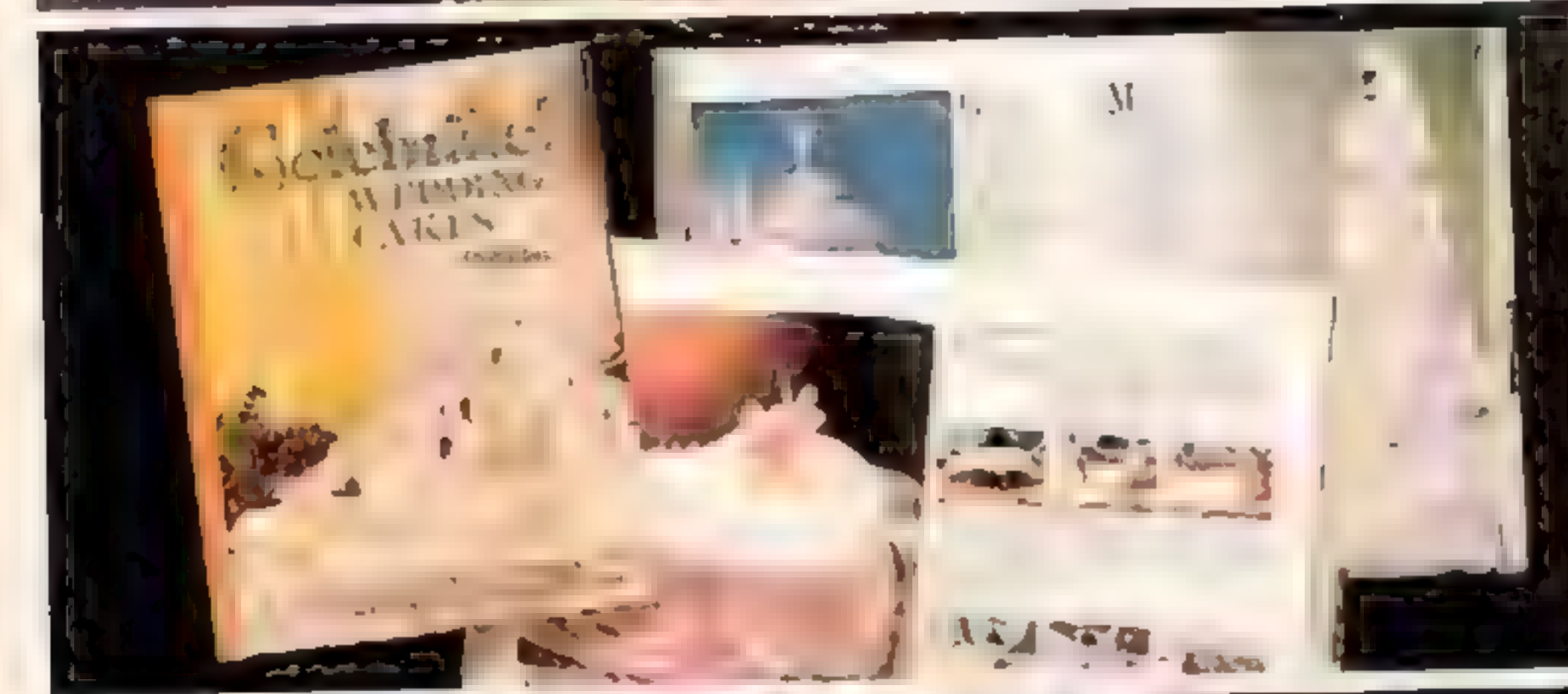
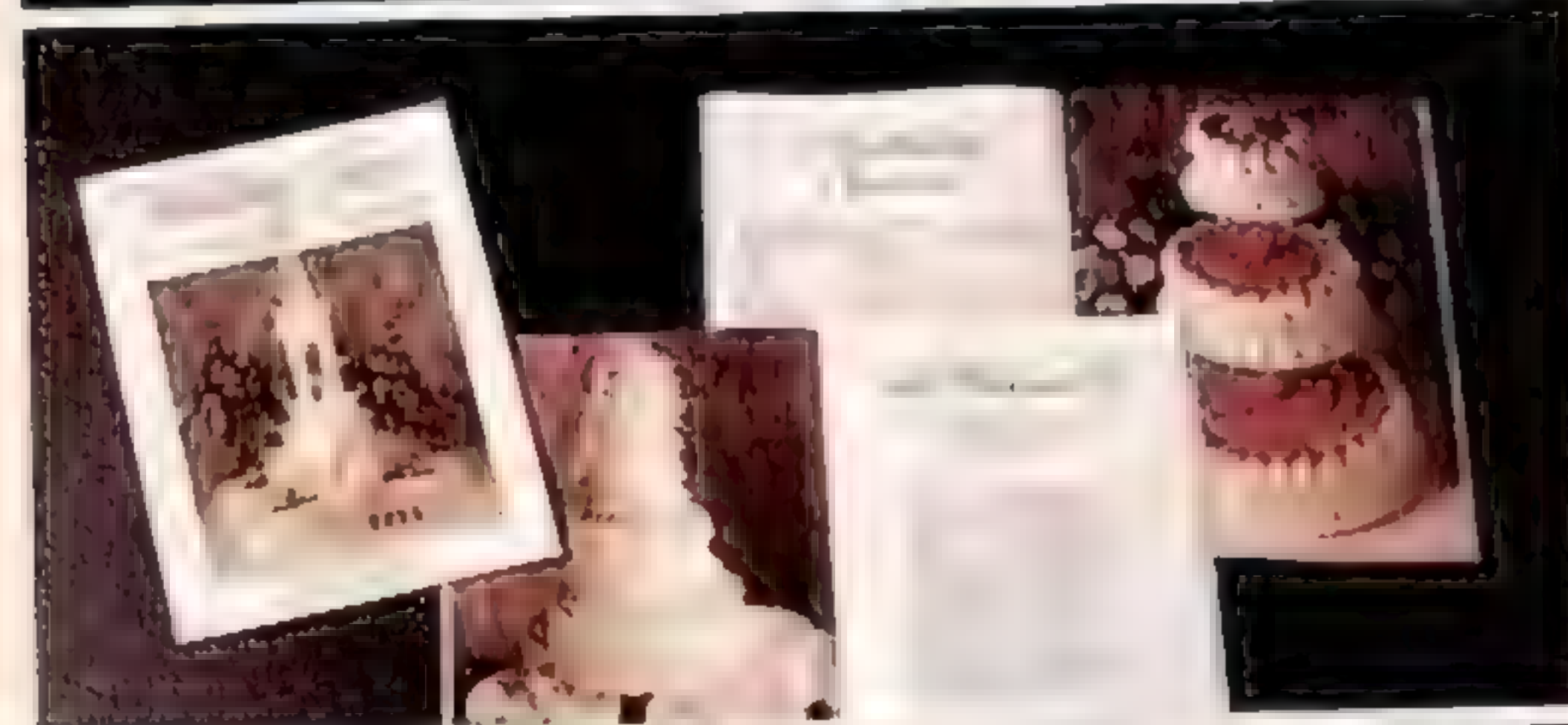
This book is a great collection of wedding cake designs, including photos of cakes from the past, present, and future. It includes over 100 color photographs, 8 x 10 inches. 916-Y-847 \$12.99 each

DRAMATIC TIER CAKES

With this complete Wilton guide learn the secrets of creating dramatic tier cakes. It includes over 100 color photographs, 8 x 10 inches. 902-Y-1725 \$6.99 each

WILTON CELEBRATES THE ROSE

This book is a great collection of wedding cake designs, including photos of cakes from the past, present, and future. It includes over 100 color photographs, 8 x 10 inches. 916-Y-1218 \$6.99 each



NEW! DECORATING
A great
project
for the
beginner
1701-Y-105
NEW! THE
Wedding
Cakes
1990
designs
408-Y-105
LET'S MAKE
A cake
Kelli
Hagerty
1990
designs
408-Y-105
THE COOK
BOOK
What
1990
designs
408-Y-105
HOLIDAY
1990
designs
408-Y-105
902-Y-105
CELEBRATE
TACOS
1990
designs
408-Y-105

PUBLICATIONS

NFWA 1992 YEARBOOK OF CAKE
DECORATING

**A great idea and more...
Decorating in the Kitchen
Book 15** Now the decorating
will be so much easier,
with all the ideas and
decorating in the kitchen.
This book is a must have
for every home.

8 7/8 x 10 3/4 in

1701-Y-920 \$5.99 each

NEW! 1992 PATTERN BOOK

1992 Yearbook Many designs, 8 1/4 x 10 1/4 in.
408-Y-920 \$4.99 each

LET'S MAKE CANDY

[illegible]

982 Y 2100 \$1.99 each

**THE COMPLETE WILTON
BOOK OF CANDY**

902-Y-1243 \$10.99 each

HOLIDAY

902-Y-1225 \$6.99 each

CELEBRATE WITH PARTY SPECIALS FROM A TO Z

cover 160 color pages. \$
916-Y-936 \$11.99 each
 *brand exclusive design

CELEBRATE! VT

916-Y-618 \$11.99 each



CANDY MOLDS



1. NEW! CLOWNS
8 molds, 5 designs
2114-Y-92874 \$1.99 each

2. 2 PC
CREATE A FACE SET
9 molds, 15 designs
2114-Y-97535 \$3.49 set

3. DINOSAURS
8 molds, 4 designs per sheet
2114-Y-98388 \$1.99 each

4. NEW! TEDDY BEARS
8 molds, 8 designs
2114-Y-92878 \$1.99 each

5. BEARS
4 molds, 4 designs
2114-Y-94055 \$1.99 each

6. ALUMINUM
PANDA MOLD
1 mold, 1 design
2114-Y-94055 \$1.99 each

7. NEW! MUSICAL NOTES
3 molds, 6 designs
2114-Y-92832 \$1.99 each

8. TEDDY BEARS &
GUMBALL MACHINES
5 molds, 7 designs
2114-Y-94232 \$1.99 each

9. NEW! BALLERINA
LOLLIPOPS
5 molds, 4 designs
2114-Y-92834 \$1.99 each

10. LOLLIPOPS I
1 molds, 5 designs
2114-Y-90882 \$1.99 each

11. LOLLIPOPS II
5 molds, 5 designs
2114-Y-90881 \$1.99 each

12. NEW! FLOWERS
10 molds, 7 designs
2114-Y-92830 \$1.99 each

13. ROSES 'N BUDS
1 mold, 1 design
2114-Y-91101 \$1.99 each

14. ROSES
10 molds, 10 designs
2114-Y-91511 \$1.99 each

15. BABY SHOWER
4 molds, 4 designs
2114-Y-92816 \$1.99 each

16. MINT DISCS
1 mold, 1 design
2114-Y-91226 \$1.99 each

17. ACCORDIAN RUFFLES
13 molds, 1 design on sheet
2114-Y-91013 \$1.99 each

18. NEW! NEW BABY
ARRIVAL
8 molds, 7 designs
2114-Y-92822 \$1.99 each

19. BON BONS
12 molds, 1 design on sheet
2114-Y-91012 \$1.99 each

20. LARGE BON BONS
8 molds, 1 design on sheet
2114-Y-92826 \$1.99 each

21. NEW! BRIDAL TREATS
8 molds, 5 designs
2114-Y-92820 \$1.99 each

22. WEDDING SHOWER
8 designs for bridal showers
and more, 12 designs
including 2 lollipops
2114-Y-91104 \$1.99 each

23. ROUNDS
8 molds, 2 designs on sheet
2114-Y-90466 \$1.99 each

24. FANCY CHOCOLATES I
11 molds, 2 designs
2114-Y-91269 \$1.99 each

25. LEAVES
10 molds, 7 designs on sheet
2114-Y-90629 \$1.99 each

26. SPORTS
Recess ball, football,
baseball, basketball - 8 molds
on sheet
2114-Y-1102 \$1.49 each

27. GRADUATION
4 designs, 11 molds per sheet
2114-Y-92818 \$1.99 each

28. NEW! GARFIELD
HALLOWEEN
8 molds, 7 designs
2114-Y-92828 \$1.99 each

29. GARFIELD
1 mold, 6 designs
2114-Y-90100 \$1.99 each

30. NEW! THE SIMPSONS
8 molds, 8 designs
2114-Y-91910 \$1.99 each

31. BATMAN
7 molds, 6 designs
2114-Y-90105 \$1.99 each

32. TEENAGE MUTANT
NINJA TURTLES
4 molds, 7 designs
2114-Y-90110 \$1.99 each

1. 3 D
2. CHA
3. CHA
4. NEW
LOLLIPOPS
5. SNO
6. 2-PC
GLASS
7. 2-PC
CLASS
8. CHA
9. HEA
10. NE
LOLLIPOPS
11. HEA
12. HEA
13. 5 T
14. J D
15. EGG
16. NE
LOLLIPOPS
17. J D
18. CHA
19. CHA
20. CHA
21. CHA
22. CHA
23. CHA
24. CHA
25. CHA
26. CHA
27. CHA
28. CHA
29. CHA
30. CHA
31. CHA
32. CHA

CANDY MOLDS



1. **3-D SANTA**
About 4 in. tall
2114-Y-1374 \$1.99 each
2. **CHRISTMAS I**
1 festive molds, 7 designs
2114-Y-94136 \$1.99 each
3. **CHRISTMAS II**
0 molds, 9 joyful designs per sheet
2114-Y-94152 \$1.99 each
4. **NEW! CHRISTMAS LOLLIPOP**
3 molds, 8 designs
2114-Y-97536 \$1.99 each
5. **SNOWFLAKES**
5 molds, 2 designs on sheet
2114-Y-90661 \$1.99 each
6. **2-PC. CHRISTMAS CLASSICS SET**
Includes: Snowflake, Heart, Star, Tree, Candy Cane, Reindeer
2114-Y-1224 \$2.99 set
7. **2-PC. CHRISTMAS CLASSICS II SET**
Trees, trims & holiday friends
8 designs, 18 molds
2114-Y-1225 \$2.99 set
8. **CHRISTMAS TREES**
14 molds on sheet
2114-Y-91099 \$1.99 each
9. **HEARTS**
15 classic molds on sheet
2114-Y-90214 \$1.99 each
10. **NEW! I LOVE YOU LOLLIPOP**
8 molds, 8 designs
2114-Y-91911 \$1.99 each
11. **HEARTS I**
11 molds, 3 designs on sheet
2114-Y-91030 \$1.99 each
12. **HEARTS II**
8 molds, 2 designs on sheet
2114-Y-90645 \$1.99 each
13. **BIT 'O IRISH**
10 St. Pat's day molds on sheet, 4 designs
2114-Y-91105 \$1.99 each
14. **3-D BUNNY**
4 1/2 in. high
2114-Y-1390 \$1.99 each
15. **EGG MOLD SET**
2 pc. plastic molds. Includes: one each, 5 x 4 in., 4 1/2 x 3 in., 3 x 2 in.
1404-Y-1040 \$3.99 set
16. **NEW! EASTER LOLLIPOP**
8 molds, 8 designs
2114-Y-91912 \$1.99 each

17. **EASTER RABBITS**
12 collantals per sheet
2114-Y-91200 \$1.99 each
18. **EASTER TREATS**
8 designs, 8 molds
2114-Y-91000 \$1.99 each
19. **2-PC. EASTER VARIETY SET**
2 sheets per set, 13 designs, 26 molds
2114-Y-3131 \$2.99 set
20. **EGG CLASSIC**
Each 1 x 1 1/2 in. long, 12 molds per sheet
2114-Y-90998 \$1.99 each
21. **PLAYFUL BUNNIES**
8 designs, 8 molds
2114-Y-90999 \$1.99 each
22. **THANKSGIVING**
3 traditional designs including turkey lollipops
2114-Y-91128 \$1.99 each
23. **3-D PUMPKIN**
About 4 in. high
2114-Y-1447 \$1.99 each
24. **2-PC. HALLOWEEN VARIETY SET**
2 sheets of molds, 11 designs, 18 molds
2114-Y-1031 \$2.99 set
25. **JACK-O LANTERNS**
1 1/2 in. wide, 3 funny faced molds on sheet
2114-Y-91056 \$1.99 each
26. **PUMPKIN**
12 identical smiling molds
2114-Y-90740 \$1.99 each
27. **NUMBERS**
18 molds per sheet
2114-Y-92912 \$1.99 each
28. **SCRIPT WORDS**
Rest, Wishes, Congratulations
2114-Y-92914 \$1.99 each
29. **SCRIPT WORDS II**
Happy Birthday Anniversary
2114-Y-92915 \$1.99 each
30. **2-PC. ALPHABET SET**
Capital letters, bottom of each vowel plus two t's and s's
2114-Y-92910 \$3.49 set





1. CANDY MELTS™

Be melt, be melted or not... melt! Every candy lover's dream... Candy melts are easy for all ages... candy melting... dipping and coating... Delicious candy that can be varied with our Candy Flavors. 14 oz. bag. Certified Kosher. \$2.50 each.

White 1911-Y-493
 Light Cocoa (All natural, cocoa flavor) 1911-Y-544
 Dark Cocoa (All natural, cocoa flavor) 1911-Y-358
 Pink 1911-Y-437
 Yellow 1911-Y-463
 Green 1911-Y-404
 Christmas Mix (Red, Green)
 (Available 9-4-12/15) 1911-Y-1624
 Pastel Mix (Pink, Lavender, Blue)
 (Available 12/15-31) 1911-Y-1637
 Orange (Available 7/16-10/31) 1911-Y-1631
 Red (Available 9-4-1/31) 1911-Y-499

2. CANDY COLORS KIT

Easy to use... Candy Colors Kit blends beautifully into all Candy Melts... gives you a wide range of colors... 1913-Y-1299 \$3.99 kit

3. 4-PC. CANDY FLAVOR SET

Flavors to add your favorite flavor... 1913-Y-1029 \$3.99 set

4. CANDY WAFER AND FONDANT MIX

Great for easy smooth candies or icing cakes... 1911-Y-1427 \$3.99 each

5. CANDY FILLINGS

Delicious and ready to use... 1911-Y-1400 \$4.49 each
 Coconut 16 oz. 1911-Y-1028 \$4.49 each
 Mocha 10 oz. 1911-Y-1488 \$4.49 each

6. CANDY CENTER MIX

... 1911-Y-1901 \$2.49 each
 Chocolate Flavored 1911-Y-1903 \$2.49 each
 Cherry 1911-Y-1905 \$2.49 each

7. EASY-POUR FUNNEL

Push button... 1904-Y-552 \$3.99 each

8. CANDY THERMOMETER

Necessary accessory for hard candy... 1904-Y-1168 \$15.95 each

9. 2-PC. CANDY DIPPING SET

White plastic spoon and fork... 1904-Y-808 \$2.99 each

10. 2-PC. DIPPING SET

Sturdy metal with wooden handles, 9 in. long... 1904-Y-925 \$8.99 each

11. FANCY CANDY WRAPPERS

Gold foil to protect and add a professional finish to your candy... 1912-Y-2296 \$3.49 each

12. CANDY CUPS

Crispy, pressed cups... 415-Y-306 \$1.49 pack
 White 1912-Y-1243 \$1.19 pack
 White - 1 1/4 in. diameter 1912-Y-1245 \$1.29 pack

13. LOLLIPOP BAGS

Plastic bags for lollipops and other candies, 3 x 4 in... 1912-Y-2347 \$2.69 pack

14. LOLLIPOP STICKS

Sturdy paper sticks... 1912-Y-1006 \$1.69 pack

COOKIE TOOLS

1. COOKIE PRESS

Hand cookie press from the original set of 12 cookie-forming discs and 8 decorating rollers.
0000-Y-231 \$38.99 set

2. SPRITZ COOKIE PRESS SET

Easy-squeeze finger action. Includes 12 cookie-forming discs in classic holiday shapes.
2104-Y-2303 \$10.99 set

3. 5-PC. ROSETTE SET

Create light and delicate rosettes in five beautiful shapes.
0000-Y-1744 \$7.79 set

4. ROLL ALONG COOKIE CUTTER SET

18 interchangeable holiday designs. Cut 9 different designs at once.
2104-Y-2404 \$6.99 set

5. LANGUES DE CHAT PAN MOLD

Create this traditional French cookie in 2 1/2 minutes in this high quality, heavy-duty, stainless steel pan. Perfect for making 12 cookies.
0000-Y-2315 \$6.99 each

6. MADELAINE MOLD

Sophisticated baking made easy. This 100% heavy-duty stainless steel mold for 12 cookies is perfect for making 12 cookies.
0000-Y-1289 \$9.99 each

7. SEA SHELL MOLD

Make beautiful sea shells of any size in this high quality, heavy-duty, stainless steel pan. Perfect for making 12 cookies.
0000-Y-2316 \$8.19 each

8. MINI MADELAINE MOLD

Bake bite-sized delicacies in an extra heavy-duty stainless steel mold.
0000-Y-1317 \$23.39 each

ICE CREAM SCOOPS

Small and average size for ice cream, marshmallows, cookies, dough, more.

9. SMALL SIZE ICE CREAM SCOOP

1 1/8 stainless steel. Smaller size creates 100 scoops from one quart of ice cream.
0000-Y-632 \$10.59 each

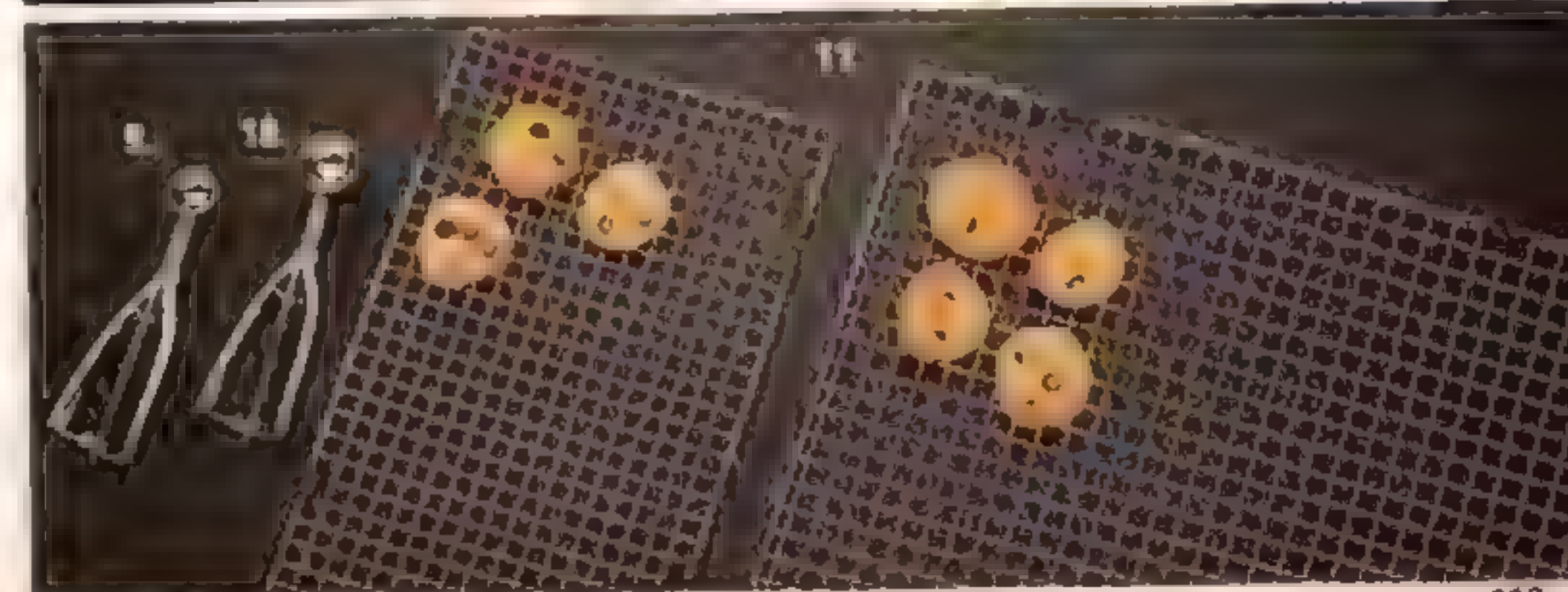
10. ICE CREAM SCOOP

1 1/8 stainless steel. Average size creates 50 scoops from one quart of ice cream. Also use for cookie dough, mashed potatoes, more.
0000-Y-630 \$11.19 each

11. COOLING GRIDS

Even the smallest shapes won't fall through. Chrome-plated steel.

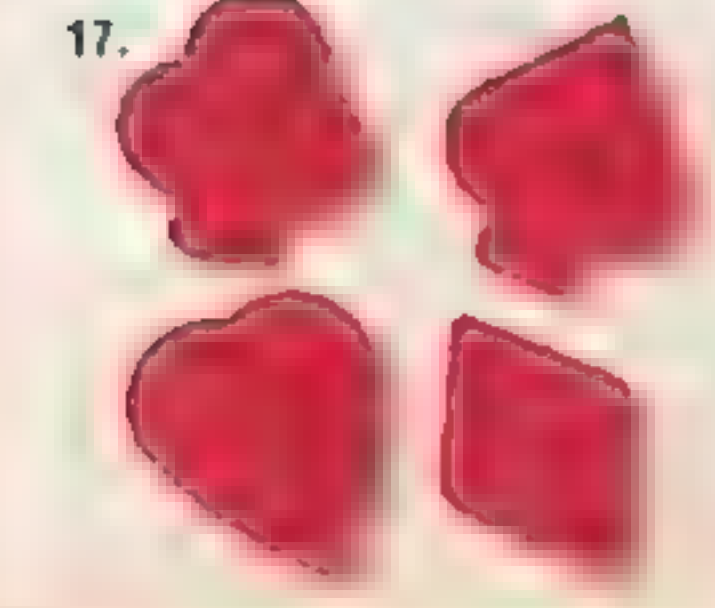
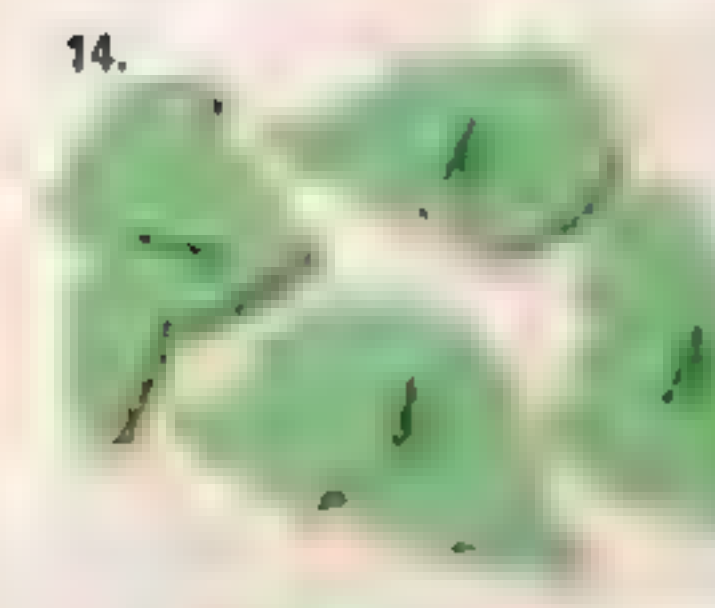
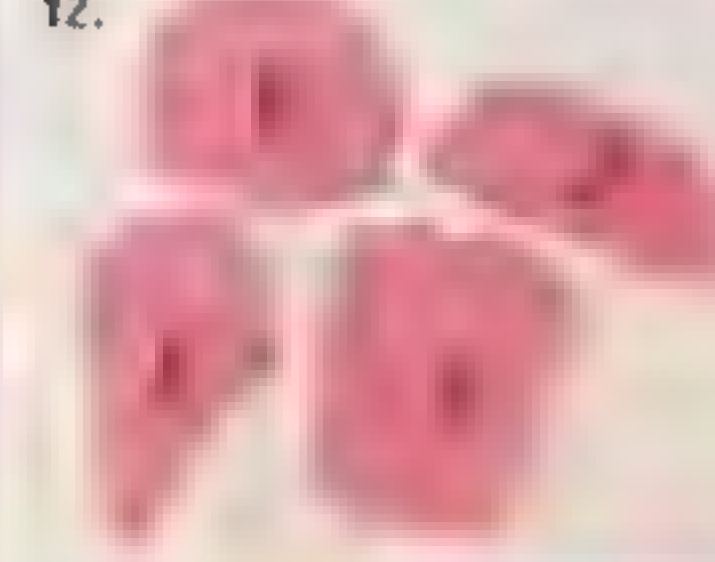
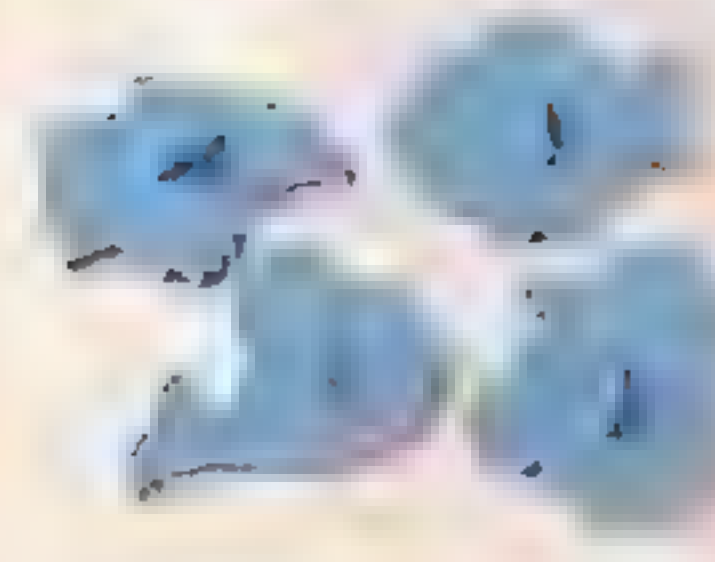
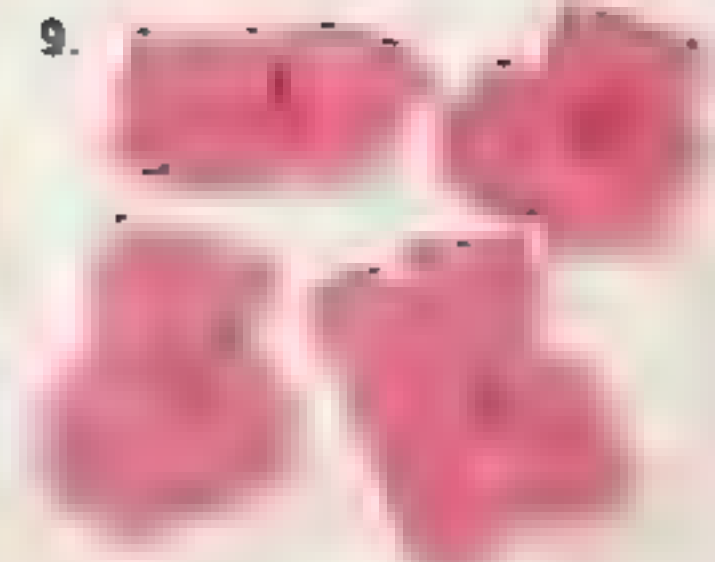
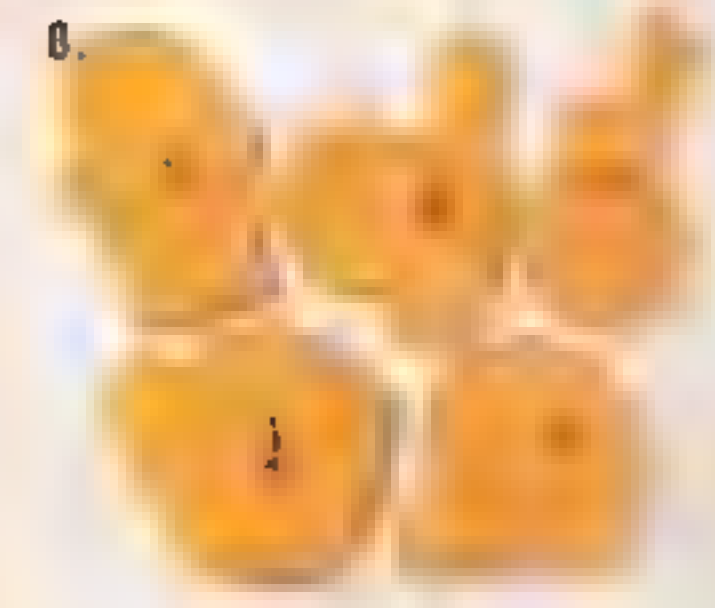
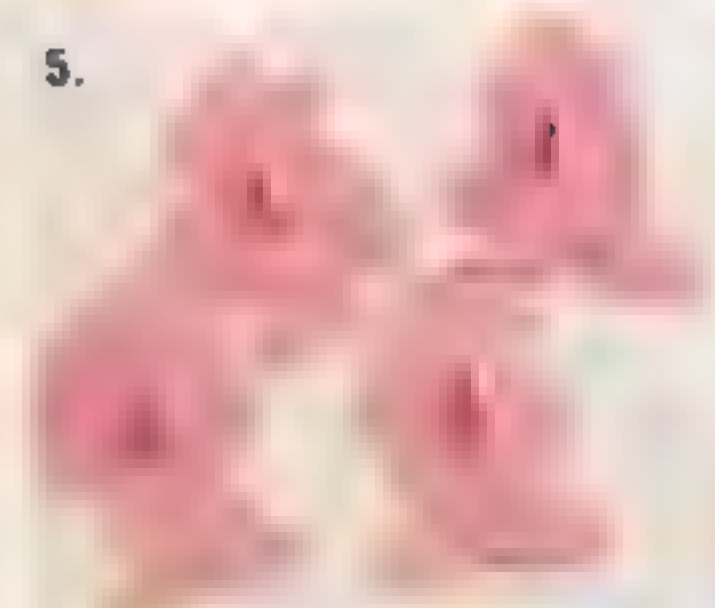
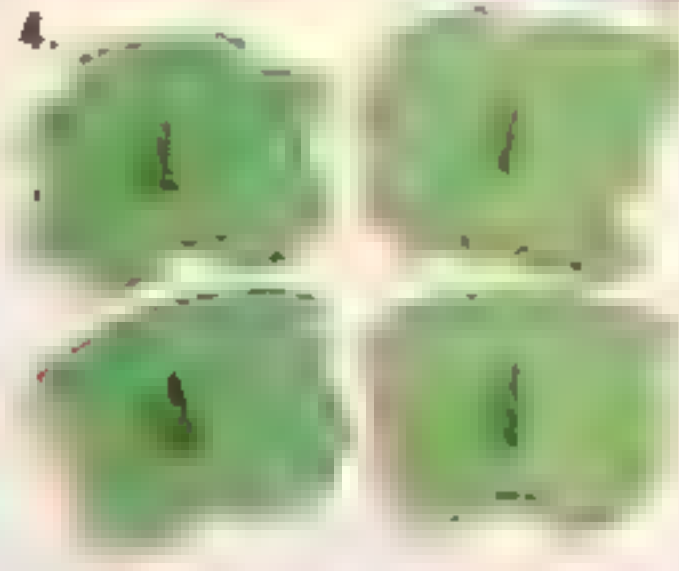
10 x 16 in.	2305-Y-128	\$4.99 each
14 1/2 x 20 in.	2305-Y-129	\$7.99 each





COOKIE CUTTERS

Be sure to order the children's activity book, *Adventures in Cookie Cuts*
900-Y-1990 \$1.49 each



Exciting New and Favorite Cookie Cutter Shapes!
All Wilson Loomie Loomie Sets are made of sturdy plastic, won't cut your fingers, and are dishwasher safe. A cookie recipe is included on the box!

1. 4-PC. NESTING TEDDY BEARS SET
Open nesting cutters: 1 3/4 in. to 1 1/2 in. tall, 1 3/8 to 1 1/4 in. wide
2304-Y-1520 \$2.99 set

The nesting cutters are made from 1/2 in. to 1 in. to make cookies and pastries that are easy for children to hold and eat.

2. NEW! 4-PC. BABY THINGS SET
2304-Y-1522 \$2.99 set

3. NEW! 4-PC. RACE/SPORTS CAR SET
2304-Y-112 \$2.99 set

4. 4-PC. CIRCUS TRAIN SET
2304-Y-1513 \$2.99 set

5. 4-PC. COMICAL CLOWNS SET
2304-Y-1516 \$2.99 set

6. 4-PC. PUPPY PALS SET
2304-Y-1505 \$2.99 set

7. 4-PC. JUNGLE CRITTERS SET
2304-Y-1518 \$2.99 set

8. 5-PC. SPORTS SET
2304-Y-2101 \$2.99 set

9. 4-PC. CUTE KITTENS SET
2304-Y-1509 \$2.99 set

10. 4-PC. CUDDLY TEDDY BEARS SET
2304-Y-1504 \$2.99 set

11. 4-PC. SEA FRIENDS SET
2304-Y-1508 \$2.99 set

12. 4-PC. FUN FOODS SET
2304-Y-1515 \$2.99 set

13. 4-PC. PLAYFUL DRAGONS SET
2304-Y-1507 \$2.99 set

14. 4-PC. DINOSAURS SET
2304-Y-1990 \$2.99 set

15. 4-PC. SCHOOL DAYS SET
2304-Y-1514 \$2.99 set

16. 4-PC. BASEBALL STAR SET
2304-Y-1511 \$2.99 set

17. 4-PC. PLAYING CARDS SET
2304-Y-1512 \$2.99 set

18. 4-PC. MONSTERS! SET
2304-Y-1503 \$2.99 set

19. 5-PC. FARMYARD FRIENDS SET
2304-Y-432 \$2.99 set

1. 10-PC. ZANY ZOO

CANISTER SET

10 plastic animal-shaped cutters, 10 plastic storage container, cookie recipe as shown
2304-Y-9550 \$3.99 set

2. 26-PC. CHILDREN'S A TO Z

CANISTER SET

Spelled out A-Z in 26 different ways with this educational 26-piece set. Sturdy, reusable plastic storage container. Recipe on label
2304-Y-91 \$5.99 set

3. 13-PC. NUMBERS CANISTER SET

Addition, subtraction, multiplication and division problems with this 13-piece set. Sturdy, reusable plastic storage container
2304-Y-92 \$5.99 set

4. 26-PC. ALPHABET SET

26-piece set, 2 X 1 1/4 in. each
2304-Y-1521 \$8.99 set

5. 4-PC. TEENAGE MUTANT NINJA TURTLES® SET*

Raphael, Michelangelo, Leonardo, Donatello
2304-Y-1500 \$2.99 set
© 1984 Mirage Studios, Inc. All rights reserved.

6. 4-PC. SUPER MARIO BROTHERS® SET*

2304-Y-1502 \$2.99 set
© 1983 Nintendo of America, Inc.

7. 4-PC. GARFIELD™ SET*

Trouble-making feline Garfield and Odie
2304-Y-1501 \$2.99 set
© 1983 Paws & Claws, Inc.

8. 4-PC. BATMAN™ SET*

Caped crusader and his arch-enemy
2304-Y-1506 \$2.99 set
TM & © 1989 DC Comics, Inc.

9. 4-PC. LOONEY TUNES SET*

Bugs Bunny, Porky Pig, Sylvester the Cat, Tweety
2304-Y-404 \$2.99 set
© 1988 Warner Bros. Inc. All rights reserved.

10. 4-PC. SESAME STREET SET*

Big Bird, Cookie Monster, Ernie, Bert
2304-Y-129 \$2.99 set
© 1989 Sesame Workshop

11. 5-PC. SIMPSON'S FAMILY SET

2304-Y-1517 \$2.99 set
© 1989 Twentieth Century Fox Film Corporation

12. NEW! 8-PC. "GOING PLACES" SESAME STREET CANISTER SET*

2304-Y-118 \$5.99 set
© 1989 Sesame Workshop

13. 6-PC. NESTING OVAL SET

1 1/2 in. to 4 1/4 in.
2304-Y-388 \$2.99 set

14. 6-PC. NESTING STAR SET

From 1 1/2 to 4 1/4 in.
2304-Y-111 \$2.99 set

15. 6-PC. NESTING HEART SET

1 1/2 to 4 1/4 in.
2304-Y-115 \$2.99 set

16. 6-PC. NESTING ROUND SET

1 1/2 to 4 1/4 in.
2304-Y-113 \$2.99 set

17. NEW! 5-PC. CRINKLE CUTTERS SET

Quarter, half and hors d'oeuvre sizes
2304-Y-109 \$2.99 set
*Crinkle edges only



COOKIE CUTTERS



CHRISTMAS COOKIES

All these fun cutters include a cookie recipe in the box!

1. NEW! 4-PC. NESTING GINGERBREAD BOY SET
Fun game or decoration! Recipe and decorating instructions. 1 1/4 to 6 1/8 in. tall, 1 1/8 to 4 1/4 in. wide.
2304-Y-1538 \$2.99 set

2. NEW! 4-PC. NESTING TEDDY BEAR SET
Pippa, Mama and Baby Bear join in the holiday festivities! Recipe and decorating instructions. 1 1/4 to 6 1/8 in. tall, 1 1/8 to 4 1/4 in. wide.
2304-Y-1532 \$2.99 set

3. NEW! 4-PC. NESTING CHRISTMAS TREE SET
Festive fun, easy to decorate. Recipe and decorating instructions. 2 1/4 to 6 1/8 in. tall, 1 1/8 to 4 1/4 in. wide.
2304-Y-1531 \$2.99 set

4. 4-PC. GINGERBREAD FAMILY SET
Set includes two 5 1/2 X 4 in. adults and two 2 1/2 X 1 1/2 in. children.
2304-Y-121 \$2.99 set

5. 5-PC. HOLIDAY SHAPES SET
Santa, angel, tree, boy and girl. 3 5/8 X 1 1/8 in. high.
2304-Y-105 \$2.99 set

6. 10-PC. CHRISTMAS CANISTER SET
10 festive holiday shapes. 2 1/2 to 3 1/2 in. Reusable plastic. Plastic canister.
509-Y-1225 \$3.99 set

7. 4-PC. CHRISTMAS SET
Favorite holiday shapes: Angel, Santa, Wreath, Tree. 4 1/4 in. high.
2304-Y-995 \$2.99 set

8. 4-PC. CHRISTMAS TREATS SET
Fun loving Yuletide favorites: Cottage, Holly, rounder snowman. 4 1/4 to 5 1/2 in.
2304-Y-1290 \$2.99 set

9. NEW! MINI GINGERBREAD HOUSE KIT
Create a village of little houses for twinkly tables and under the Christmas tree—great festive fun! Kit includes patterns, disposable bags, tips and instruction booklet.
2104-Y-1528 \$3.99 kit

10. NO-BAKE GINGERBREAD HOUSE KIT
Looks like real gingerbread! Just assemble and decorate. House pieces provided in kit. Or cover with real graham crackers. Can also be used as a pattern for an edible gingerbread house. Candy and all necessary tools are included.
2104-Y-2990 \$9.99 kit

11. NEW! GINGERBREAD HOUSE KIT
An enchanted cottage where holiday memories begin. Kit includes patterns, 3 plastic gingerbread people, 10 disposable bags, tips and instruction booklet.
2104-Y-1525 \$7.49 kit

12. SANTA SLEIGH AND REINDEER COOKIE KIT
It's the jolly old man himself! Create quite a unique centerpiece or holiday ornament. Two sided cookie cutters make flat or stand up Santas and reindeer. Kit is complete with 4 plastic cutters, disposable bags, tips, and easy-to-follow instruction book.
2104-Y-1500 \$7.99 kit

13. CHRISTMAS COOKIE TREE KIT
What fun holiday idea for the whole family! Ice stack and trim cookie stars. Kit includes 10 plastic star cutters in graduated sizes, plus instruction book.
2105-Y-3424 \$5.99 kit

14. SANTA'S STABLE KIT
A magical Christmas fantasy for the entire family! Recreate the reindeer's North Pole headquarters on a holiday table top. Kit includes patterns, sturdy plastic cookie cutters, liquid markers, disposable bags, tips, and easy-to-follow instructions.
2104-Y-2949 \$7.99 kit

15. NEW! 4-PC. GARFIELD CHRISTMAS SET
Use festive and fun in his holiday finery! Recipe included. 3 to 3 1/8 in. tall, 2 1/4 to 4 in. wide.
2304-Y-114 \$2.99 set



1. HAUNTED HOUSE KIT

Construct a gingerbread mansion to
entire up some Halloween fun. Kit
includes puffing, rolling, piping, and
cutters 4 1/2 in. x 3 1/2 in. 1 1/2 in. x 1 1/2 in.
liquid cookie spreader, and cookie recipe.
2104-Y-1031 \$7.49 each

2. 4-PC. HALLOWEEN COOKIE CUTTER SET

Four haunting shapes for the ghouls.
Ghost and witch cutters and pumpkin and
witch 3 1/2 in. x 3 1/2 in. Recipe on label.
2304-Y-994 \$2.99 set

3. 10-PC. HALLOWEEN CANISTER SET

Ten not-so-spooky cutters in a handy
traveler canister. 1 1/2 in. x 1 1/2 in.
Recipe on label.
2304-Y-1031 \$3.99 set

4. 4-PC. JACK-O-LANTERN CUTTER SET

This silly jack-o-lantern goes through four
funny moods. 3 to 3 1/2 in.
Recipe on label.
2304-Y-90 \$2.99 set

5. NEW! 10-PC. I LOVE YOU COOKIE CANISTER SET

10 sweet cutters in a reusable canister.
1 1/2 to 3 1/2 in. tall. 2 1/2 to 4 in. wide.
2304-Y-1105 \$4.99 set

6. 6-PC. NESTING HEARTS SET

An adorable collection of 6 different
nesting hearts. 1 1/2 to 4 1/2 in.
Recipe on label.
2304-Y-115 \$2.99 set

7. NEW! 5-PC. EASTER FAVORITES SET

Open cutters for the family to use.
3 1/2 in. x 4 1/2 in. 2 1/2 to 3 1/2 in. wide.
2304-Y-1519 \$2.99 set

8. 4-PC. SWEETHEART COOKIE CUTTER SET

Four romantic shapes and a recipe.
Recipe on label. 4 to 4 1/2 in.
2304-Y-1214 \$2.99 set

9. NEW! 10-PC. EASTER CANISTER SET

10 Easter and spring shapes all ready for
baking. Recipe on label.
2 1/2 in. x 4 1/2 in. 2 1/2 to 4 in. wide.
2304-Y-1106 \$4.99 set

10. NEW! 4-PC. HEART TO HEART SET

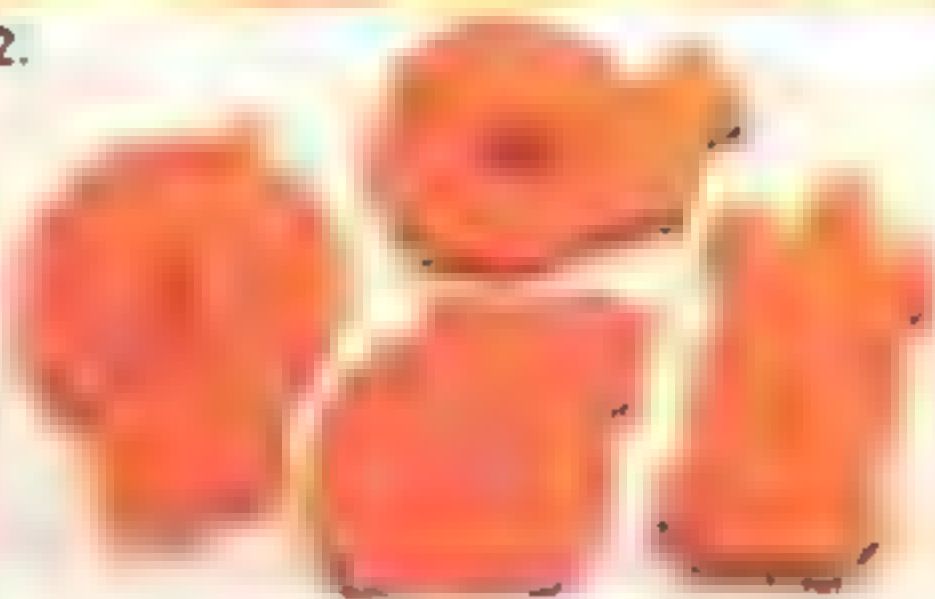
Four ways to say "I love you."
2 1/2 in. x 3 1/2 in. 2 1/2 to 4 in. wide.
2304-Y-1518 \$2.99 set

11. 4-PC. HAPPY EASTER SET

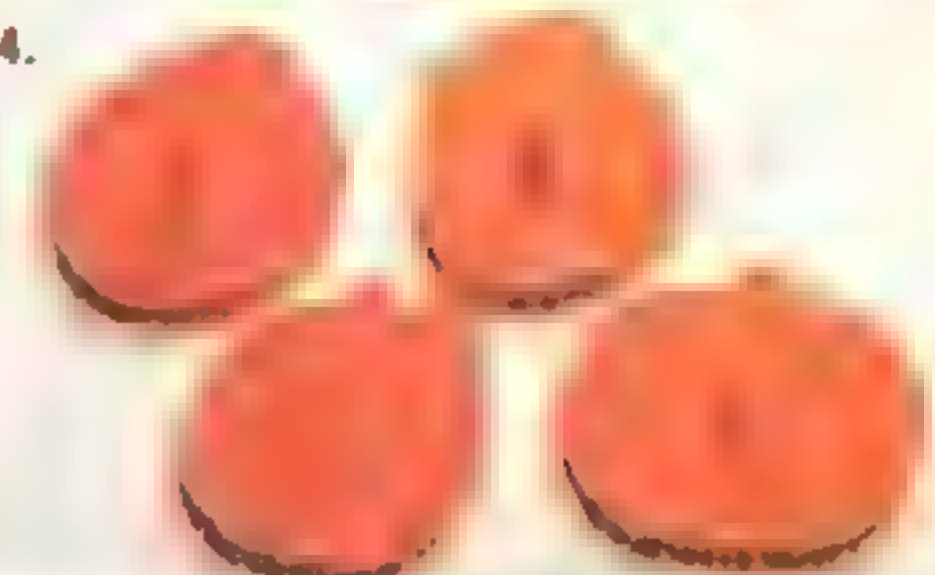
The season's most popular quartet.
Bunny, lamb, chick and egg.
3 1/2 in. x 3 1/2 in. Recipe on label.
2304-Y-110 \$2.99 set



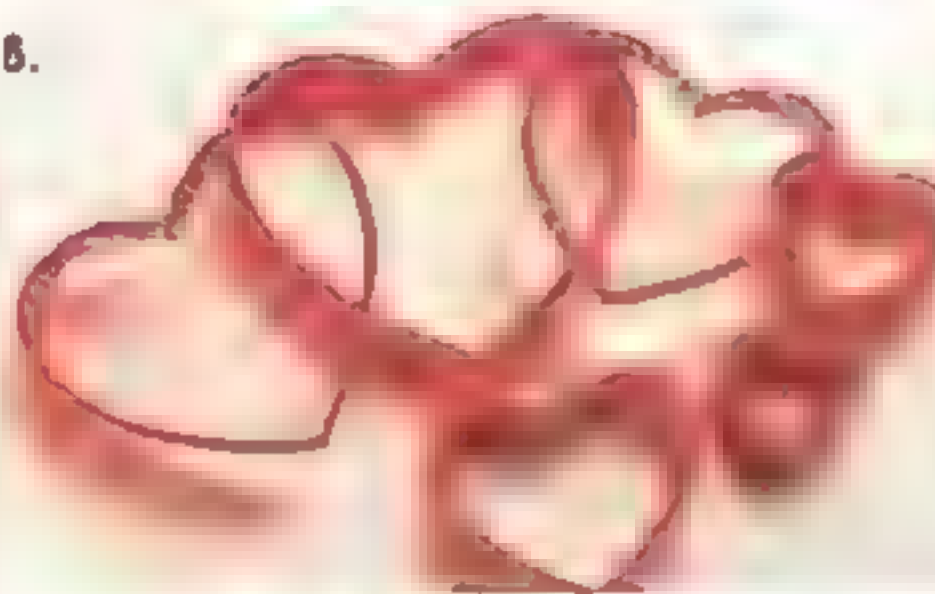
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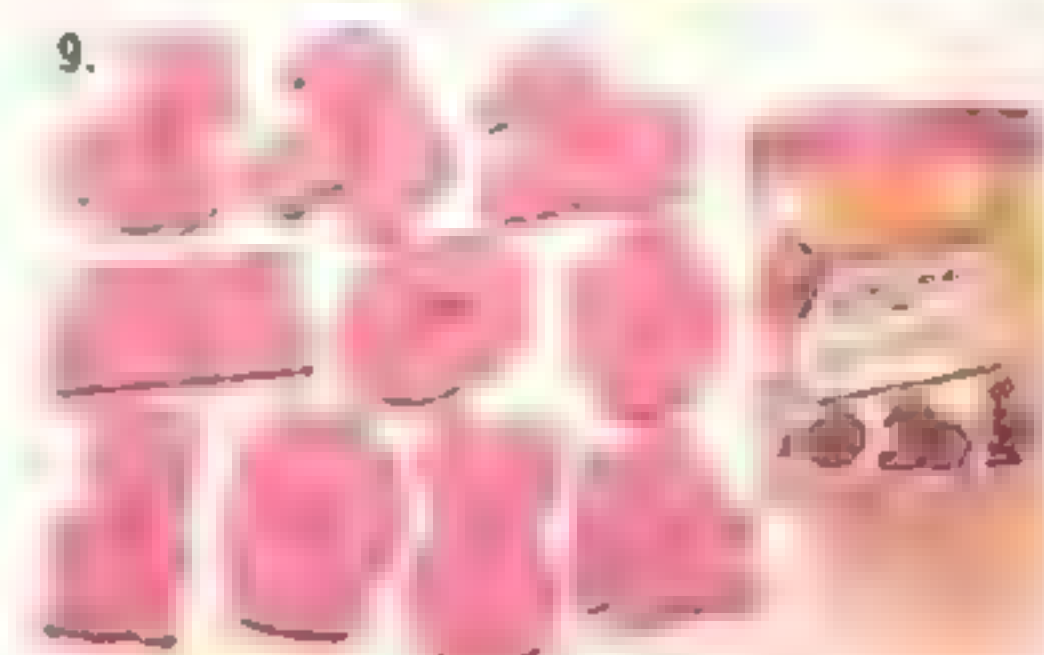
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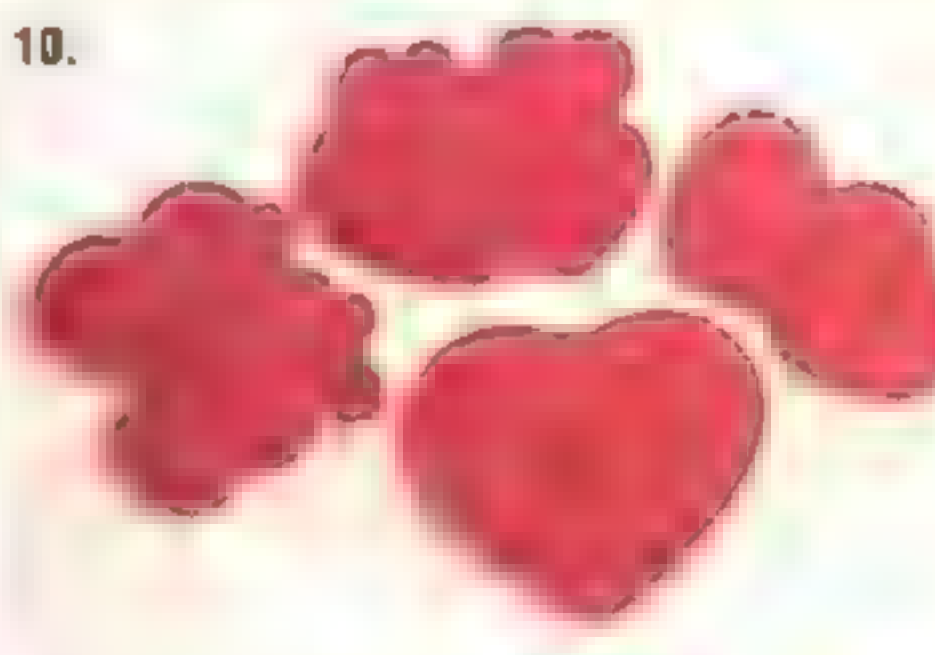
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11.



ICING COLORS



Color is vital to your decorating. With our air brush, air brush and spray to any color character cakes, presentation special events cakes. Highlight beautiful cakes and decorations to all your cakes.

When icing colors are presented in a rich, creamy base are fast-mixing and easy to use, and will not change your icing consistency. Our extensive range of icing colors makes it convenient for you to achieve the color you need and want.

DAFFODIL
YELLOW*

LEMON
YELLOW

GOLDEN
YELLOW

ORANGE

PINK

ROSE PETAL
PINK

CREAMY
PEACH

IVORY

CORNFLOWER
BLUE

WILLOW
GREEN

BLACK

ICING COLORS

Daffodil Yellow
Lemon Yellow
Golden Yellow
Orange

Pink
Christmas Red
Red-Red
Red (no taste)
Light
*Tie Dye
*Tie Dye
Black

Light
Amber
*Rose Petal Pink
*Creamy Peach

Violet
*Purple
*Purple
*Purple
*Purple

Skylar Blue
*Sky Blue
*Sky Blue
*Sky Blue

Light Green
*Light Green
*Light Green
*Light Green

1 oz.	CONCENTRATED LIQUID		20 oz.	CONCENTRATED LIQUID		13 oz.	AIR BRUSH 8 oz.
	4 oz.	16 oz.		13 oz.	16 oz.		
610-Y-175 1.99	1.49	1.49	611-Y-1 4.99	7.99	7.99	603-Y-108 7.69	609-Y-12 3.80
610-Y-108 1.49	1.49	1.49	611-Y-2 4.99	7.99	7.99	603-Y-110 6.99	609-Y-11 3.80
610-Y-159 1.49	1.49	1.49	611-Y-3 4.99	7.99	7.99	603-Y-109 6.99	609-Y-16 4.20
610-Y-205 1.49	1.49	1.49	611-Y-4 4.99	7.99	7.99	603-Y-105 7.69	609-Y-10 4.40
610-Y-256 1.49	1.49	1.49	611-Y-5 4.99	7.99	7.99	603-Y-107 7.99	609-Y-9 4.40
610-Y-302 1.49	1.49	1.49	611-Y-16 5.79	16.99	16.99	603-Y-102 7.99	609-Y-2 4.20
610-Y-906 1.99	1.99	1.99	611-Y-18 4.99	7.99	7.99	603-Y-101 7.99	609-Y-1 4.40
610-Y-998 1.99	1.99	1.99	611-Y-23 4.99	7.99	7.99	603-Y-121 7.69	609-Y-5 4.20
610-Y-208 1.49	1.49	1.49	611-Y-25 4.99	7.99	7.99	603-Y-115 6.99	609-Y-14 3.80
610-Y-207 1.49	1.49	1.49	611-Y-24 4.99	7.99	7.99	603-Y-116 7.69	609-Y-5 4.40
610-Y-206 1.49	1.49	1.49	611-Y-8 4.99	7.99	7.99	603-Y-112 7.99	609-Y-4 4.40
610-Y-401 1.49	1.49	1.49	611-Y-7 4.99	7.99	7.99	603-Y-114 7.99	609-Y-3 4.20
610-Y-450 1.49	1.49	1.49	611-Y-8 5.79	16.99	16.99	603-Y-117 7.69	609-Y-17 3.80
610-Y-507 1.69	1.69	1.69	611-Y-20 4.99	7.99	7.99	603-Y-118 7.69	609-Y-7 3.80
610-Y-410 1.49	1.49	1.49	611-Y-21 4.99	7.99	7.99	603-Y-119 7.69	609-Y-8 3.80
610-Y-210 1.49	1.49	1.49	611-Y-9 4.99	7.99	7.99	603-Y-111 7.69	609-Y-15 4.40
610-Y-604 1.49	1.49	1.49	611-Y-11 5.79	16.99	16.99	603-Y-120 7.69	
610-Y-698 1.99	1.99	1.99	611-Y-10 4.99	7.99	7.99	603-Y-113 6.99	
610-Y-655 1.49	1.49	1.49	611-Y-19 4.99	7.99	7.99	603-Y-104 6.99	
610-Y-710 1.49	1.49	1.49	611-Y-12 4.99	7.99	7.99	603-Y-100 7.99	
610-Y-700 1.49	1.49	1.49	611-Y-22 4.99	7.99	7.99		
610-Y-855 1.49	1.49	1.49	611-Y-13 4.99	7.99	7.99		
610-Y-752 1.49	1.49	1.49	611-Y-14 4.99	7.99	7.99		
610-Y-809 1.49	1.49	1.49	611-Y-15 4.99	7.99	7.99		
610-Y-851 1.49	1.49	1.49	611-Y-17 5.79	16.99	16.99		
610-Y-981 1.69	1.69	1.69					

**WILTON CONCENTRATED
PASTE ICING COLORS** are
available in 1 oz. and 4 oz.
jars. Specified colors are
available in 2 oz. jars.

**WILTON CONCENTRATED
LIQUID ICING COLORS** are
available in 1 oz. jars.
Convenient press-open cap.

**WILTON CONCENTRATED
AIR BRUSH COLORS** are
available in 6 oz. jars.
Convenient press-open cap.

AIR BRUSH



1. AIR BRUSH AND HOSE

Create beautiful special effects on your cakes with this superior quality
single action airbrush. Perfect way to add beautiful backgrounds
highlight your flowers and fruit and flowers. Made of solid brass.
Durable capacity angled nozzle. Includes 6 ft. PVC hose and
airbrush holder.

415-Y-4000 \$117.99 air brush with hose and holder

2. AIR BRUSH COMPRESSOR

Professional quality piston type compressor for maximum dependability.
1/2 horsepower provides maximum pressure of 40 lbs. per square inch.
Easy to control, on/off switch.

415-Y-4001 \$199.99 each

3. TWO-BRUSH MANIFOLD ADAPTER

Allows two air brushes to be used with just one compressor.

415-Y-4100 \$59.99 each

1. 10-ICING

1 oz. jars
Honey Butter
Lemon Meringue
Yellow
601-Y-5569

2. 8-ICING

2 oz. jars
Lemon Yellow
601-Y-55

3. 4-ICING

50/50 PA
Colors: Pink
Green
601-Y-5568

4. WHITE

Just stir in
butter or cream
wedding
603-Y-12

5. CAKE

1 oz. jars
up to 10
pies and
Filling
Cherry
Strawberry
Raspberry

6. READY

609-Y-12 3.80
609-Y-11 3.80
609-Y-16 4.20
609-Y-10 4.40
609-Y-9 4.40

7. CREAM

609-Y-2 4.20
609-Y-1 4.40
609-Y-5 4.20
609-Y-14 3.80

8. PIPING

609-Y-5 4.40
609-Y-13 4.40
609-Y-4 4.40
609-Y-3 4.20

9. GLAZE

609-Y-17 3.80
609-Y-7 3.80
609-Y-8 3.80

10. BOUT

604-Y-25
604-Y-26

11. CLE

604-Y-27
604-Y-28

12. ALA

604-Y-29
604-Y-30

13. COE

604-Y-31
604-Y-32

14. ME

604-Y-33
604-Y-34

10. ICING COLORS KIT

Includes 10 icing colors: White, Yellow, Orange, Red, Pink, Purple, Blue, Green, Brown, and Black. Each color is in a 1 oz. jar.

501-Y-5569 \$12.99 kit

7. 8 ICING COLORS KIT

Includes 8 icing colors: White, Yellow, Orange, Red, Pink, Purple, Blue, and Green. Each color is in a 1 oz. jar.

501-Y-5577 \$8.99 kit

3. 4 ICING COLORS KIT

Includes 4 icing colors: White, Yellow, Orange, and Red. Each color is in a 1 oz. jar.

501-Y-5588 \$3.29 kit

4. WHITE WHITE ICING COLOR

Just stir into icing to make icing much whiter or marginally white. Perfect for wedding cakes. 2 oz. jar.

503-Y-1236 \$2.99 each

5. CAKE AND PASTRY FILLING

Flavorings and thickeners. Ready to use. No cooking. Available in 16 flavors: Apple, Cherry, Strawberry, Raspberry, Orange, Lemon, Lime, Peach, Plum, Apricot, Mango, Pineapple, Banana, Vanilla, Caramel, and Butterscotch. 4 oz. jar.

Filling	Stock No.	Price
Cherry	709-Y-3	\$1.99
Strawberry	709-Y-1	\$1.99
Raspberry	709-Y-2	\$1.99

6. READY-TO-USE DECORATOR ICING

Perfect for decorating and frosting. Thick. Border, swirl, and more. Available in 16 flavors: Apple, Cherry, Strawberry, Raspberry, Orange, Lemon, Lime, Peach, Plum, Apricot, Mango, Pineapple, Banana, Vanilla, Caramel, and Butterscotch. 16 oz. jar.

710-Y-117 \$1.99 each

7. CREAMY WHITE ICING MIX

Convenient mix that provides rich homemade taste. No cooking. 16 oz. jar.

710-Y-112 \$2.19 each

8. PIPING GEL

Clear gel. Can be tinted. Use for glazing, piping, and more. 4 oz. jar.

704-Y-105 \$3.29 each

9. GLYCERIN

A few drops extend the life of icing. 4 oz. jar.

708-Y-14 \$1.99 each

10. BUTTER FLAVOR

Adds smooth buttery taste to icing. Like real butter. Adds no color. 4 oz. jar.

604-Y-2040 \$1.79 each

11. CLEAR VANILLA EXTRACT

Perfect for decorating because it won't cloud the icing. Use for baking, too. 4 oz. jar.

604-Y-2237 \$1.79 each

12. ALMOND EXTRACT

Delicious almond flavor for icing. 4 oz. jar.

604-Y-2126 \$1.79 each

13. COLOR FLOW MIX

Add water and emulsifiers to get the consistency for color icing. 16 oz. jar.

701-Y-47 \$6.99 each

14. MERINGUE POWDER MIX

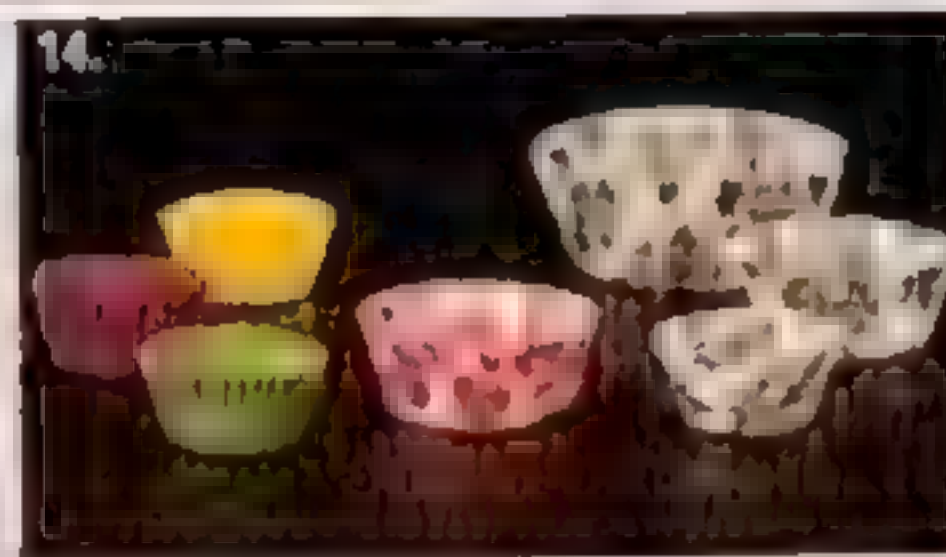
For Royal icing, meringue, boiled icing. 4 oz. can 702-Y-6007 \$4.49 each. 8 oz. can 702-Y-6015 \$6.99 each.

BAKING MIXES, FILLINGS, ICINGS & FLAVORINGS



BAKING PAPERS

BAKING CUPS



1. WHITE BAKING CUPS			
Jumbo	50 per box	415-Y-1113	\$1.49 each
Standard	75 per box	415-Y-1115	\$1.49 each
Mini	100 per box	415-Y-1117	\$1.49 each

2. BALLOONS BAKING CUPS			
Jumbo	40 per pkg.	415-Y-101	\$1.49 each
Standard	50 per pkg.	415-Y-201	\$1.49 each
Mini	75 per pkg.	415-Y-301	\$1.49 each

3. TEDDY BEARS BAKING CUPS			
Jumbo	40 per pkg.	415-Y-102	\$1.49 each
Standard	50 per pkg.	415-Y-202	\$1.49 each
Mini	75 per pkg.	415-Y-302	\$1.49 each

4. PARTY! PARTY! BAKING CUPS			
Jumbo	40 per pkg.	415-Y-103	\$1.49 each
Standard	50 per pkg.	415-Y-203	\$1.49 each
Mini	75 per pkg.	415-Y-303	\$1.49 each

5. CLOWNS BAKING CUPS			
Jumbo	40 per pkg.	415-Y-104	\$1.49 each
Standard	50 per pkg.	415-Y-204	\$1.49 each
Mini	75 per pkg.	415-Y-304	\$1.49 each

6. BELLS AND RIBBONS BAKING CUPS			
Standard	50 per pkg.	415-Y-205	\$1.49 each

7. HEARTS BAKING CUPS			
Standard	50 per pkg.	415-Y-210	\$1.49 each

8. SANTA CLAUS BAKING CUPS			
Standard	50 per pkg.	415-Y-208	\$1.49 each

9. CHRISTMAS TREES BAKING CUPS			
Standard	50 per pkg.	415-Y-209	\$1.49 each

10. RED BAKING CUPS (GLASSINE PAPER)			
Standard	50 per pkg.	415-Y-211	\$1.49 each

11. CANDY AND PARTY CUPS			
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White (9 in.)			
Bon Bon	100 per pkg.	1912-Y-1243	\$1.19 each
White (1 1/4 in.)			
Mini	75 per pkg.	1912-Y-1245	\$1.29 each
Red and Green (1 1/4 in.)			
Mini 36 ea. col. per pkg.		1912-Y-1247	\$1.19 each

12. NUT AND PARTY CUPS			
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White (3 1/2 oz.)			
Standard	24 per pkg.	415-Y-400	\$1.49 each
White (1 1/2 oz.)			
Mini	36 per pkg.	415-Y-500	\$1.49 each

13. FOIL BAKING AND PARTY CUPS			
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Silver Standard			
24 foil/24 paper per pkg.	415-Y-207	\$1.49 each	
Silver Bon Bon			
36 foil/36 paper per pkg.	415-Y-307	\$1.49 each	
Gold Standard 24 per pkg.	415-Y-206	\$1.49 each	
Gold Bon Bon 75 per pkg.	415-Y-306	\$1.49 each	

14. BAKING CUPS			
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Multi-colored Petal Fours			
200 per box	0000-Y-1038	\$2.69 each	
Heart Mini	100 per box	0000-Y-1020	\$2.69 each
Holly Standard			
100 per box	0000-Y-1045	\$2.79 each	
Holly Mini	100 per box	0000-Y-1039	\$2.69 each
Holly Petal Fours			
250 per box	0000-Y-1036	\$2.69 each	

15. ROUND PARCHMENT CIRCLES			
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Non-stick parchment lines round pans.			
8 in.	0000-Y-1024	\$2.79 each	
9 in.	0000-Y-1025	\$3.49 each	
10 in.	0000-Y-1026	\$4.79 each	

16. PARCHMENT ROLLS			
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0000-1023	\$4.69 each		
QUILON PARCHMENT ROLLS (not shown)			
0000-1022	\$2.99 each		

49 each
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After the first use, wash with warm water and mild detergent. Do not use harsh chemicals or abrasive cleaners. Dry thoroughly before storing.

BAKING TOOLS

PROFESSIONAL-QUALITY ROLLINGS PINS

Many great pastries begin with a great rolling pin. This professional-quality rolling pin is made of solid wood with a smooth finish. The perfect weight for home or professional use.

1. 15 x 3 in.
0000 Y-561 \$29.29 each

2. 12 1/2 x 2 in.
0000 Y-564 \$14.89 each

3. 10 1/2 x 2 in.
0000 Y-560 \$12.59 each

4. MARBLE ROLLING PIN CRADLE

Star-shaped surface provides for easy rolling.
10 in. 0000 Y-560 \$13.19 each

ROLLING PIN COVERS

Marble rolling pin covers are made of high-quality marble. They are perfect for rolling out dough and are easy to clean.

5. 20 inches long 0000 Y-194 \$1.99 each

6. 14 inches long 0000 Y-193 \$1.89 each

7. PASTRY CLOTH AND ROLLING PIN COVER

Contains one heavyweight pastry cloth, 20 x 24 in. and one 14 in. square rolling pin cover.

0000 Y-196 \$4.99 each

8. 3 CUP SIFTER

Stainless steel sifter with a fine mesh screen. Perfect for sifting flour, sugar, and other dry ingredients.

0000 Y-736 \$17.39 each

9. MEASURING SPOONS

Stainless steel set of 4 includes 1/4, 1/2, 3/4, and 1 cup measuring spoons. Perfect for precise measurements.

0000 Y-363 \$4.49 each

STAINLESS STEEL WHISKS

10. 12 inch whisk. Perfect for whipping cream, meringue, and other light mixtures.

0000 Y-814 \$5.39 each

11. 12 inch whisk

0000 Y-796 \$7.49 each

12. PASTRY BLENDER

Sturdy wooden handle with two sharp blades. Perfect for cutting butter into flour for pie crusts and other pastries.

0000 Y-349 \$5.99 each

13. BLENDING/MASHING FORK

Black-bladed tines make it easy to blend and mash ingredients. Perfect for mashing potatoes, fruit, and other soft foods.

0000 Y-176 \$2.89 each

14. 1 IN. PASTRY AND PAINTING BRUSH

100% natural bristles. Ideal for pastry brushing, painting, and other culinary uses.

0000 Y-1190 \$2.19 each

15. FEATHER PASTRY BRUSH

A natural for brushing egg wash, milk, and other liquids onto pastries. Perfect for sealing and finishing.

0000 Y-110 \$1.69 each

16. CAKE TESTER

Stainless steel cake tester with a long handle. Perfect for checking if cakes are done by inserting into the center.

0000 Y-387 \$1.89 each

17. DUAL PASTRY WHEEL

Two wheels for rolling out dough. Perfect for making pie crusts, tarts, and other pastries.

0000 Y-139 \$4.49 each

18. PASTRY CRIMPER

Crimper, sealer, and cutter. Great for sealing pie crusts and creating decorative edges.

0000 Y-1205 \$3.79 each

19. MRS. T's TART TAMPER

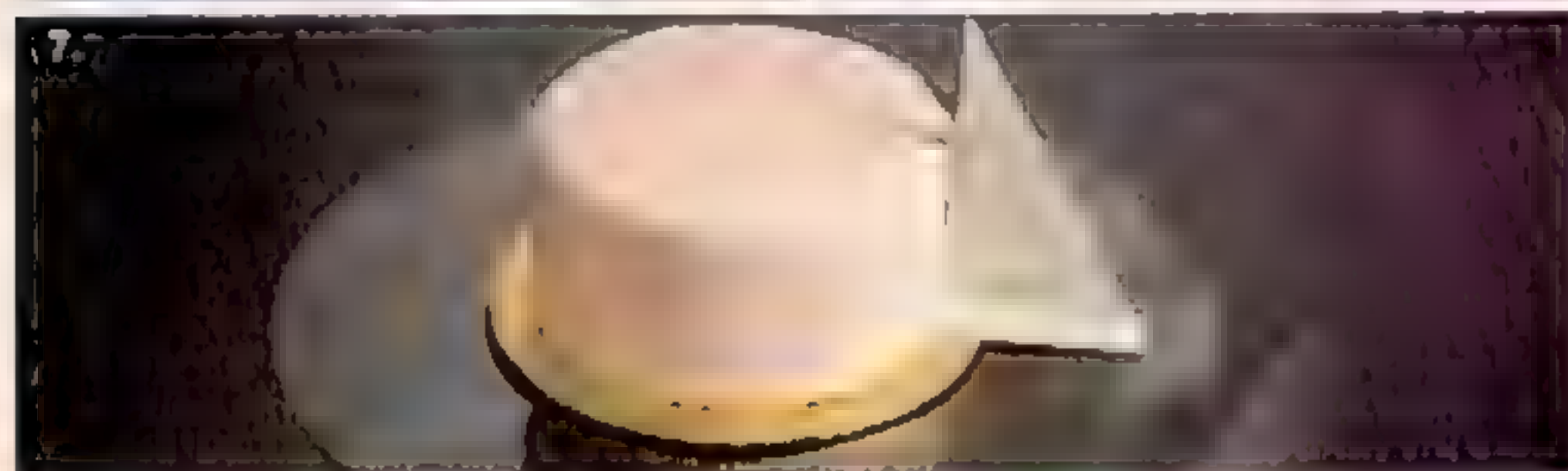
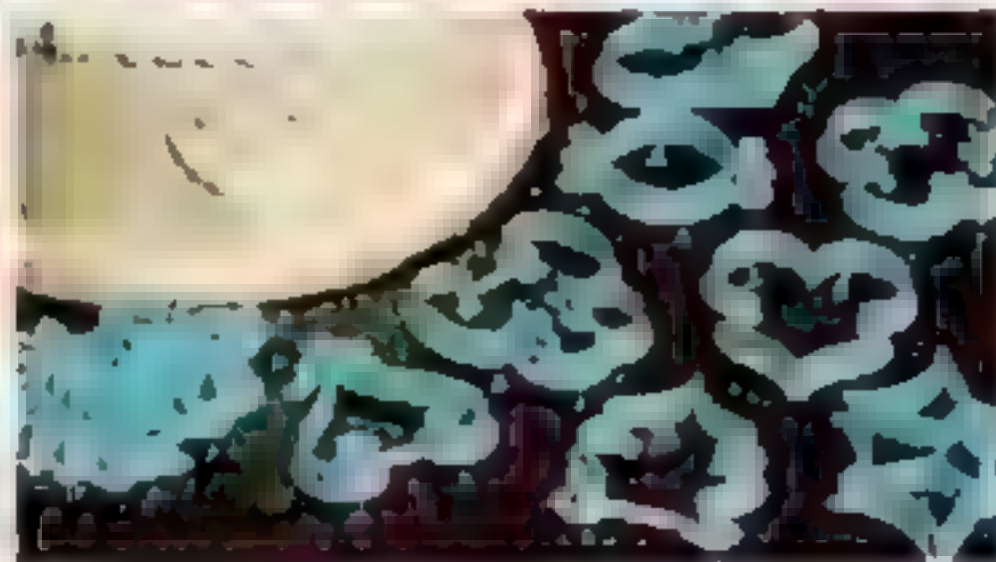
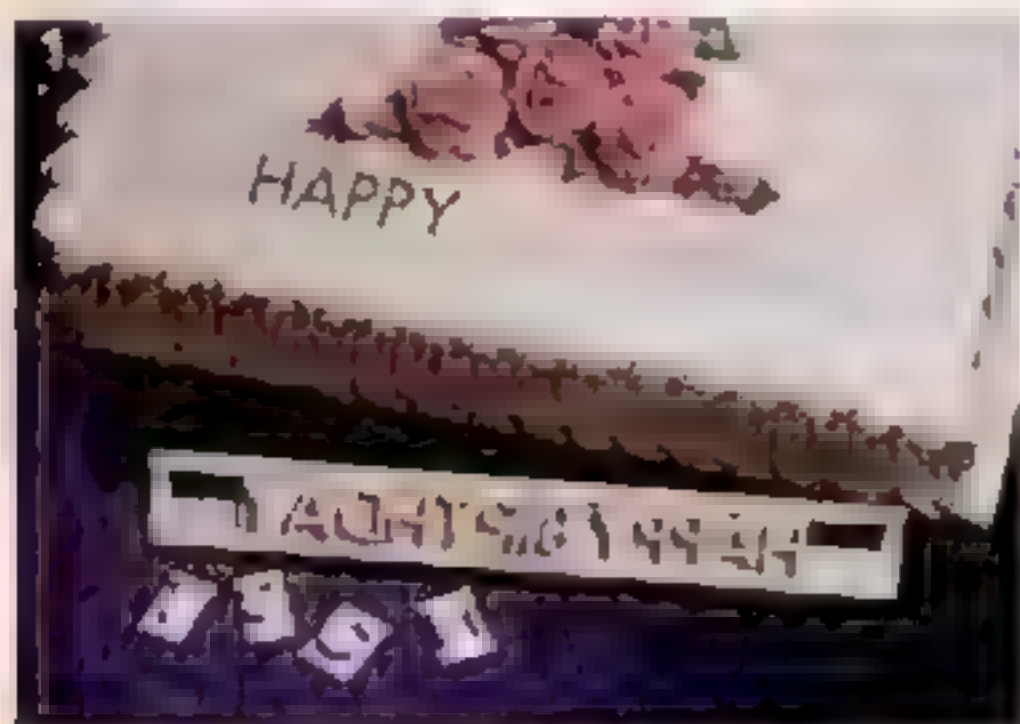
Stainless steel tart tamper. Perfect for flattening and shaping tart dough.

0000 Y-837 \$4.49 each

BAKING TOOLS

127

DECORATING TOOLS



1. NEW! MAKE ANY MESSAGE LETTER PRESS SET

Set of 26 pieces that let you make any message right on the cake. Includes a carrying case.

2104-Y-0010 \$7.99 set

2. ALL-OCCASION SCRIPT PATTERN PRESS SET

Press set for messages and designs. Includes a carrying case. Happy, Love, Forever, Birthday, and more.

2104-Y-2090 \$3.99 set

3. 15-PC. DECORATOR PATTERN PRESS SET

Includes 15 pieces ready to send or use in a variety of ways. Includes a carrying case.

2104-Y-2172 \$4.99 set

4. 9-PC. PATTERN PRESS SET

Includes 9 pieces ready to send or use in a variety of ways. Includes a carrying case.

2104-Y-3101 \$4.49 set

5. SCRIPT PATTERN PRESS MESSAGE SET

Includes 10 pieces ready to send or use in a variety of ways. Includes a carrying case.

2104-Y-2061 \$3.49 set

6. MESSAGE BLOCK LETTER PATTERN PRESS SET

Includes 10 pieces ready to send or use in a variety of ways. Includes a carrying case.

2104-Y-2077 \$3.49 set

7. CAKE DIVIDING SET

Includes 10 pieces ready to send or use in a variety of ways. Includes a carrying case.

409-Y-830 \$3.99 set

8. DECORATING COMB

Includes 10 pieces ready to send or use in a variety of ways. Includes a carrying case.

409-Y-8259 \$1.29 each

9. DECORATING TRIANGLE

Includes 10 pieces ready to send or use in a variety of ways. Includes a carrying case.

409-Y-990 \$9.99 each

10. DECORATOR'S BRUSHES SET

Includes 10 pieces ready to send or use in a variety of ways. Includes a carrying case.

2104-Y-846 \$1.49 set

STAINLESS STEEL & ROSEWOOD SPATULAS

11. 8 IN. TAPERED

409-Y-517 \$2.69 each

12. 8 IN. SPATULA

409-Y-6043 \$2.69 each

13. 11 IN. SPATULA

409-Y-7694 \$4.59 each

14. 8 IN. ANGLED SPATULA

409-Y-738 \$2.69 each

15. 12 IN. ANGLED SPATULA

409-Y-134 \$4.49 each

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DECORATING TOOLS

1. FEATHERWEIGHT DECORATING BAGS

Lightweight, strong flexible polyester bags
in 8, 10, 12, 14, 16 and 18 in. sizes.
14 1/2 in. size fits standard coupler.
Washable, dishwasher safe.
Made in USA.

Size	Stock No	Each
8 in.	404-Y-5087	\$2.29
10 in.	404-Y-5109	\$3.49
12 in.	404-Y-5125	\$4.49
14 in.	404-Y-5140	\$5.89
16 in.	404-Y-5168	\$6.99
18 in.	404-Y-5184	\$7.49

2. DISPOSABLE DECORATING BAGS

Use and toss—no fuss, no mess. Perfect for
making Candy Melts® in the microwave.
Strong flexible and easy to use.
12 in. size fits standard tips and couplers.

12 in. 2104-Y-358 \$3.99 pack of 12

24 Count Value Pack

2104-Y-1358 \$6.29 pack of 24

3. PARCHMENT TRIANGLES

Make your own disposable decorating bag
with our 100% pure parchment paper.

12 in. 2104-Y-1206 \$4.49 pack of 100

15 in. 2104-Y-1508 \$5.49 pack of 100

4. TIP SAVER

Reshape bent tips. Molded plastic.

414-Y-909 \$2.79 each

5. TIP SAVER BOXES

Keep decorating tips clean and organized.

A. 26-Tip Capacity 405-Y-8773 \$4.99 each

B. 52-Tip Capacity 405-Y-7777 \$6.99 each

PLASTIC COUPLERS

Use to change tips without changing bag,
when using the same color icing.

6. LARGE COUPLER

Fits 14 in. to 18 in. Featherweight bags. Use

with large decorating tip.

411-Y-1008 \$1.19 each

7. ANGLED COUPLER

Reaches around sharp corners. Fits 12 in. bags

and standard decorating tip.

411-Y-7365 79¢ each

8. STANDARD COUPLER

Fits all decorating bags. Standard tips.

411-Y-1987 59¢ each

9. TIP COVER

Slip over tip and save to take home. Perfect for

icing along for touch-ups. Plastic.

414-Y-915 Package of 4 99¢ pkg

10. MAXI TIP BRUSH

Gets out every bit of icing fast and easy.

414-Y-1010 \$1.69 each

11. TIP BRUSH

Plastic brushes clean tips thoroughly.

418-Y-1123 \$1.19 each

12. DESSERT DECORATOR

Easy-to-control lever lets you decorate cakes

with swirls, shells, and more. Easy to use.

Easy to change decorating pattern.

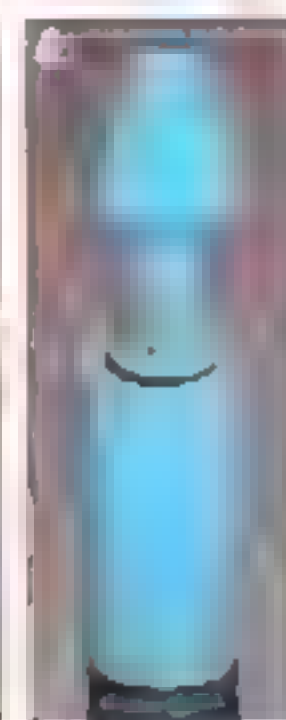
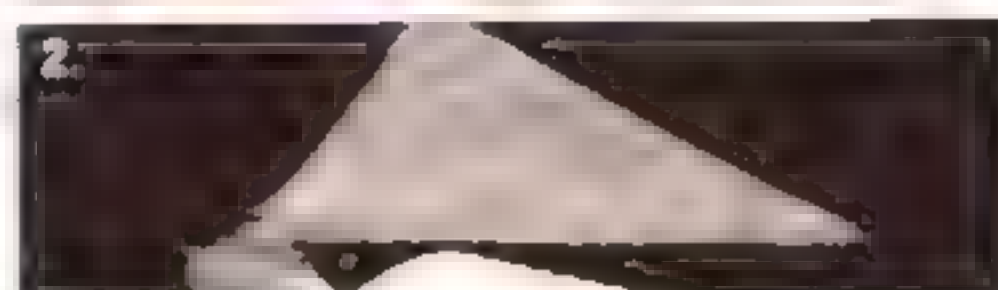
415-Y-625 \$10.99 each

13. CAKE LEVELER

Levels and levels cakes up to 10 in. wide and

2 in. high.

415-Y-815 \$2.99 each



BUDDING ARTIST

- Huggable Bear Pan, p. 178
- Tips 1, 2A, 4, 8, 12, 233, p. 134
- Lemon Yellow, Brown, Christmas Red, Royal Blue, Leaf Green Icing Colors, p. 124
- '92 Pattern Book (Palette Pattern), p. 115
- Crayon Candles, p. 144
- Buttercream Icing, p. 93
- Cut off one ear where betel will go. Ice the ear, snout, paws and tummy smooth. Smooth ice area where palette will go to tip 1. With toothpick, mark Palette Pattern on pipe palette with tip 12 (smooth with finger) in consistency. Add tip 4 point then fill with a palette.
- Ice a mouth with tip 4. Pipe tip 8 dot eyes, snout and tongue (smooth with consistency).
- Ice betel with tip 2A then pipe in with 2 motion (smooth with finger dipped in consistency). Add tip 12 pull-out "stem" on top.
- Print tip 1 message on tummy. Cover bear with tip 233 pull-out fur. Finish candles. Serves 12.



BIRTHDAYS!

SCRIBBLES

- Jumbo Muffin Pan, p. 174
- Tip 3, p. 134
- Jumbo Crayon Candles, p. 144
- Buttercream Icing, p. 93
- Ice tops. Pipe tip 3 string designs randomly. Finish candles. Serves 12.

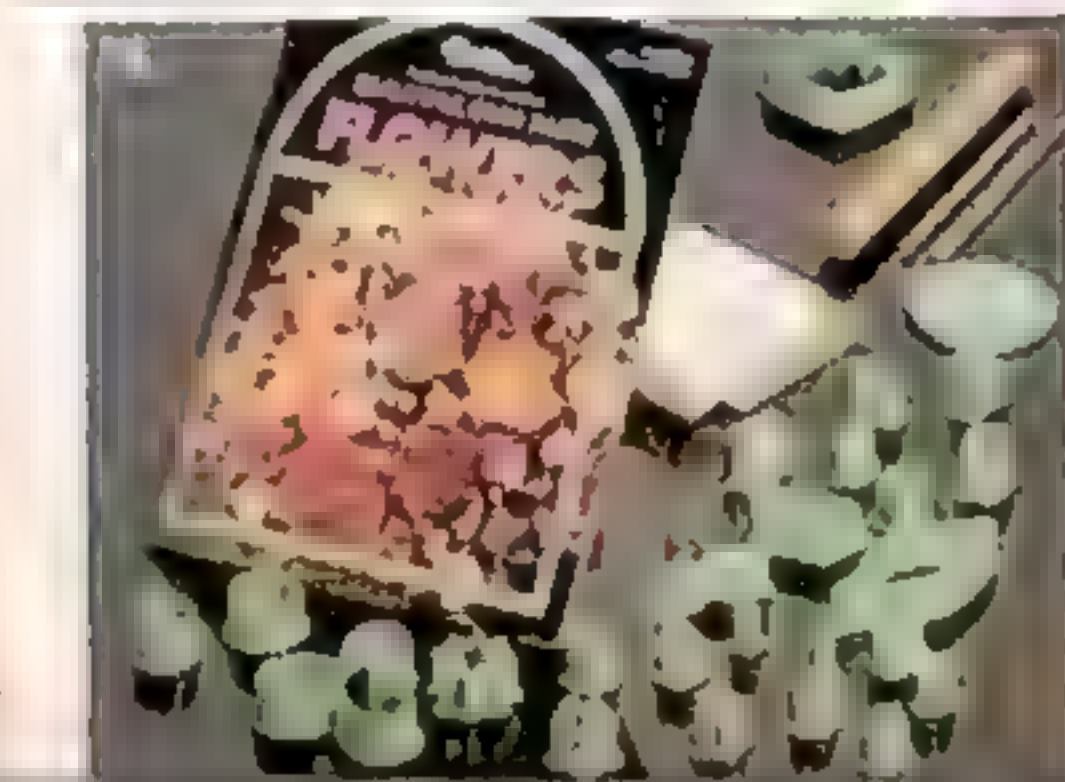


TOT ART

- Book Pan, p. 180
- Tips 5, 16, p. 134-135
- Lemon Yellow, Leaf Green, Royal Blue, Christmas Red Icing Colors, p. 124
- Decorating Comb, p. 128
- Crayon Candles, p. 144
- Buttercream Icing, p. 93
- Ice cake smooth. Add ribbed effect on sides with decorating comb.
- With toothpick, mark snout, tongue and message. Outline hat, hair, face, mouth, arms, body and legs with tip 5 strings. Add tip 5 dot eyes, head, hands and shoes. Fill in hat with tip 3 zigzags.
- Print tip 5 message. Edge base with tip 5. Band border. Pipe tip 16 dot line ring. Finish candles. Serves 12.



INSTANT READY



16. GUM PASTE FLOWERS KIT
Make beautiful gum paste flowers. Create bouquets or single blooms for gifts, centerpieces, cakes and more. Four color kits include: white, pink, red, and yellow. Each kit includes 24 plastic cutters, 1 leaf mold, 3 wooden modeling tools and 2 squares of foam for modeling. Kit per kit
1907-Y-117 \$14.99 kit

1. READY-TO-USE ICING ROSES

Take the icing breeze! Stock up on all colors and sizes for your next cake.

Color	Size	Stock No	Price
White	Large 1 1/2 in.	710-Y-411	\$3.99 for 9
White	Medium 1 1/4 in.	710-Y-311	\$3.99 for 9
White	Small 1 in.	710-Y-211	\$2.99 for 9
Red	Large 1 1/2 in.	710-Y-412	\$3.99 for 9
Red	Medium 1 1/4 in.	710-Y-312	\$3.99 for 9
Red	Small 1 in.	710-Y-212	\$2.99 for 9
Pink	Large 1 1/2 in.	710-Y-413	\$3.99 for 9
Pink	Medium 1 1/4 in.	710-Y-313	\$3.99 for 9
Pink	Small 1 in.	710-Y-213	\$2.99 for 9
Yellow	Large 1 1/2 in.	710-Y-414	\$3.99 for 9
Yellow	Medium 1 1/4 in.	710-Y-314	\$3.99 for 9
Yellow	Small 1 in.	710-Y-214	\$2.99 for 9
Peach	Large 1 1/2 in.	710-Y-415	\$3.99 for 9
Peach	Medium 1 1/4 in.	710-Y-315	\$3.99 for 9
Peach	Small 1 in.	710-Y-215	\$2.99 for 9

2. FLOWER NAIL NO. 9

1 1/2 in. diameter
402-Y-3009 69¢ each

3. FLOWER NAIL NO. 7

1 1/2 in. diameter
402-Y-3007 89¢ each

4. 2 IN FLOWER NAIL

Use with curved and swirled petal tips 116-123 to make large blooms.

402-Y-3002 \$1.09 each

5. 3 IN FLOWER NAIL

Has extra large surface. Use with large petal tips.

402-Y-3003 \$1.19 each

6. 1-PC. LILY NAIL

1 1/2 in. diameter

402-Y-3012 89¢ each

7. LILY NAIL SET

Essential for making up flowers, such as poinsettias and peonies. 7 pc. set. Place aluminum foil in center of nail and press top nail in to form cup. Pipe flower petals. Set includes 1/2, 1 in. and 2 in. diam. cups. Sturdy white plastic.

403-Y-9444 \$1.99 8-pc. set

8. FLOWER FORMER SET

Plastic stands used to dry icing leaves and flowers in a convex or concave shape. Set of nine (11 in. long) in three widths: 1 1/2, 2, 2 1/2 in. (3 of each size).

417-Y-9500 \$5.99 set

9. TREE FORMER SET

Use to make icing pine trees and to dry royal icing or gum paste decorations. Set of four 6 1/2 in. high.

417-Y-1150 \$1.99 set

10. FLORIST WIRE

Maximum weight for a multitude of projects. 17 1/2 white wires 1 1/4 in. long per pack.

409-Y-622 \$8.99 pack

11. STAMENS

Make flowers more realistic. 144 per pack.

Pearl White 1005-Y-102 \$1.49 pack

Yellow 1005-Y-7875 \$1.49 pack

12. EDIBLE GLITTER

Sprinkles sparkle on scores of things. 1/4 oz. plastic jar.

White 703-Y-1204 \$2.29 each

13. GUM PASTE MIX

Easy to mix. Just add water and knead.

Enough to make 1 lb. of gum paste. Mix in 1 lb. can.

707-Y-124 \$4.99 each

14. GLUCOSE

Essential ingredient for making gum paste. 24 lb. plastic jar.

707-Y-109 \$4.29 each

15. GUM TEX™ KARAYA

Makes gum paste pliable, malleable, easy to shape. 6 oz. can.

707-Y-117 \$8.49 each

DECORATING SETS

1 STARTER CAKE DECORATING SET

- 4 metal connecting tubes
- 1 x 1/2" x 1/2" x 1/2" x 1/2"
- 1 x 1/2" x 1/2" x 1/2" x 1/2"
- 1 x 1/2" x 1/2" x 1/2" x 1/2"
- 1 x 1/2" x 1/2" x 1/2" x 1/2"
- Five liquid color packets

2104-Y-2530 \$6.99 141

2. BASIC CAKE DECORATING SET

- 3-dimensional quality metrics
- Tumor size - growth rate
- Tumor cell density
- Tumor cell death rate
- Tumor cell migration rate

7104-Y-2536 \$9.99 set

DELUXE CAKE DECORATING SET

contains 36 essential

- [illegible]

2104-Y-2540 \$18.99 sel

4 SUPREME CAKE DECORATING SET

- Cake Decorating Bag
- Cake Decorating Tip Set
- Cake Decorating Nozzle
- Cake Decorating Star
- Cake Decorating Wand
- Cake Decorating Tube
- Cake Decorating Wheel
- Cake Decorating Wire
- Cake Decorating Yarn

2104-Y-2548 \$25.99 set

■ TOOL CADDY

You can take it with you and keep it all.
Flexibly organized (Tools not included)
Holds 12 1/2" x 12 1/2" x 12 1/2" items
Holds 12 1/2" x 12 1/2" x 12 1/2" items
Holds 12 1/2" x 12 1/2" x 12 1/2" items
Holds 12 1/2" x 12 1/2" x 12 1/2" items

2104-Y-2237 \$17.99 each

6. DELUXE TIP SET

- 26 decorating tips
- Tip compass
- 2 cleaning brushes

2104-Y-6666 \$18.99 set

1 MASTER TIP SET

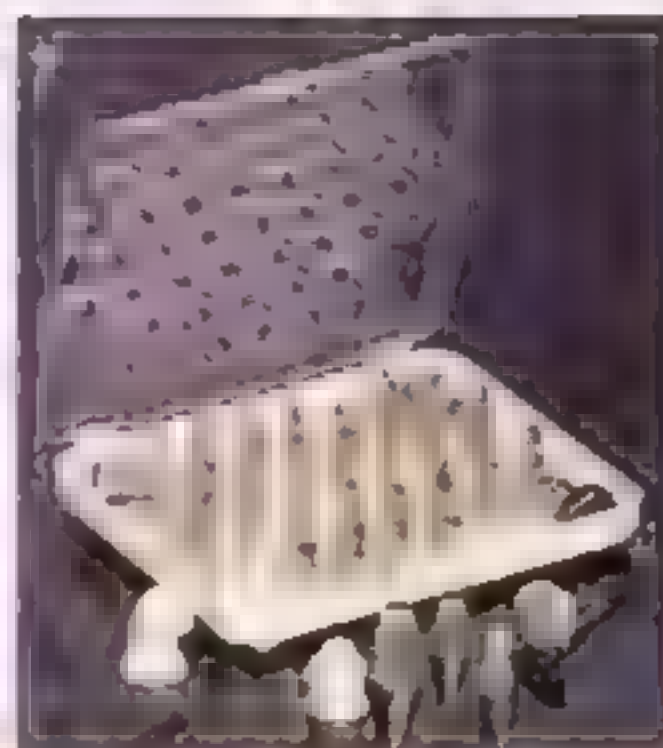
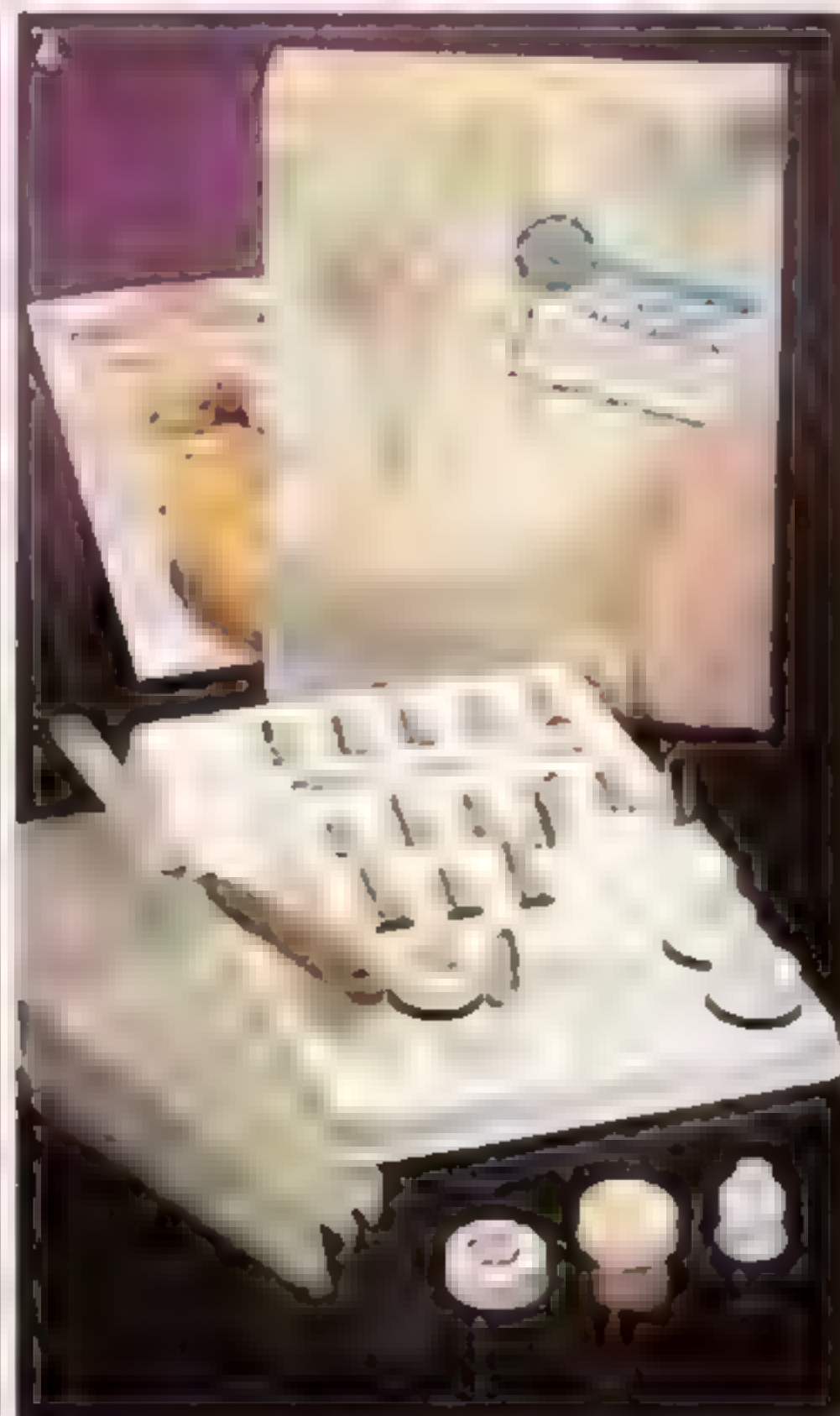
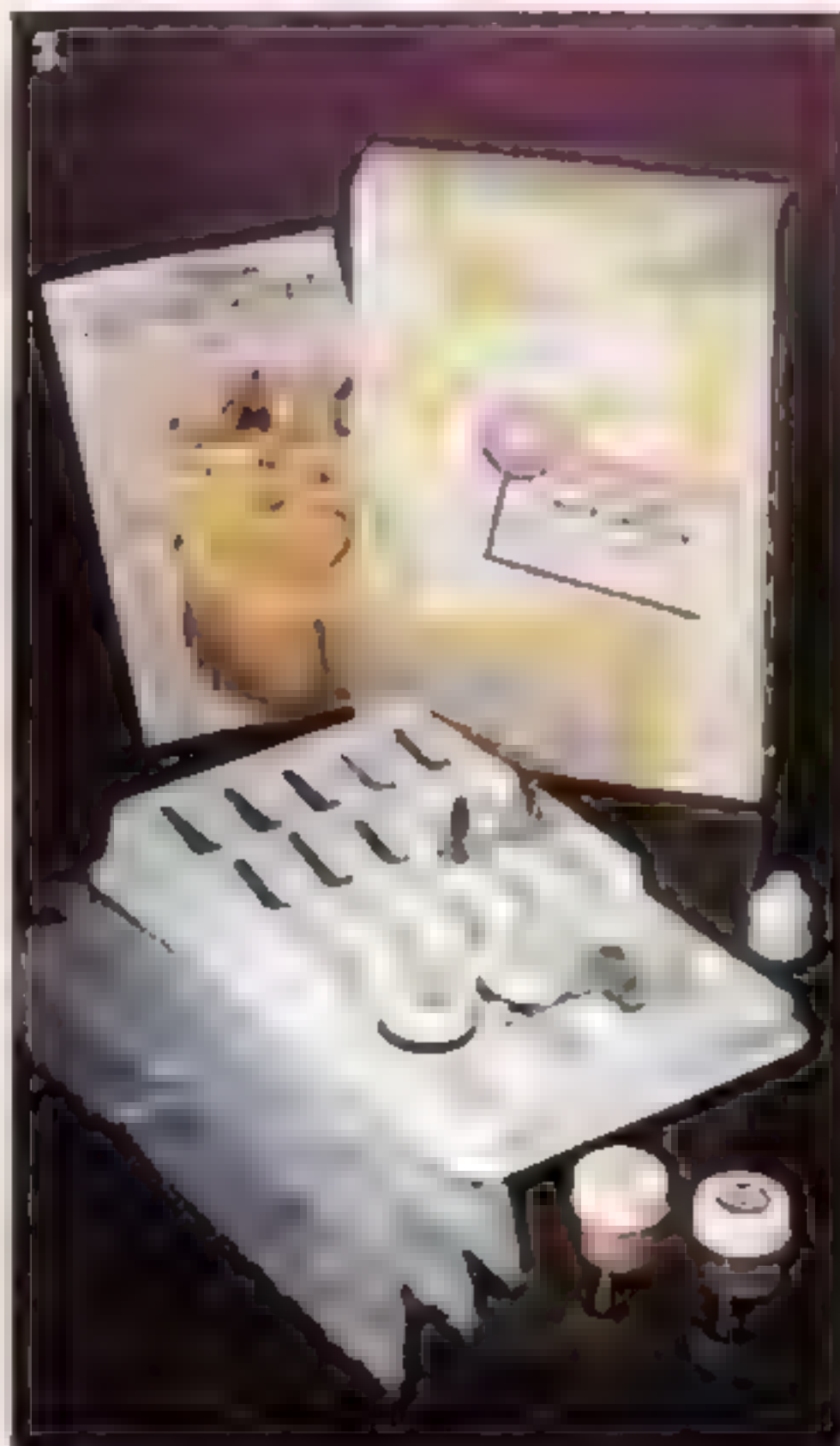
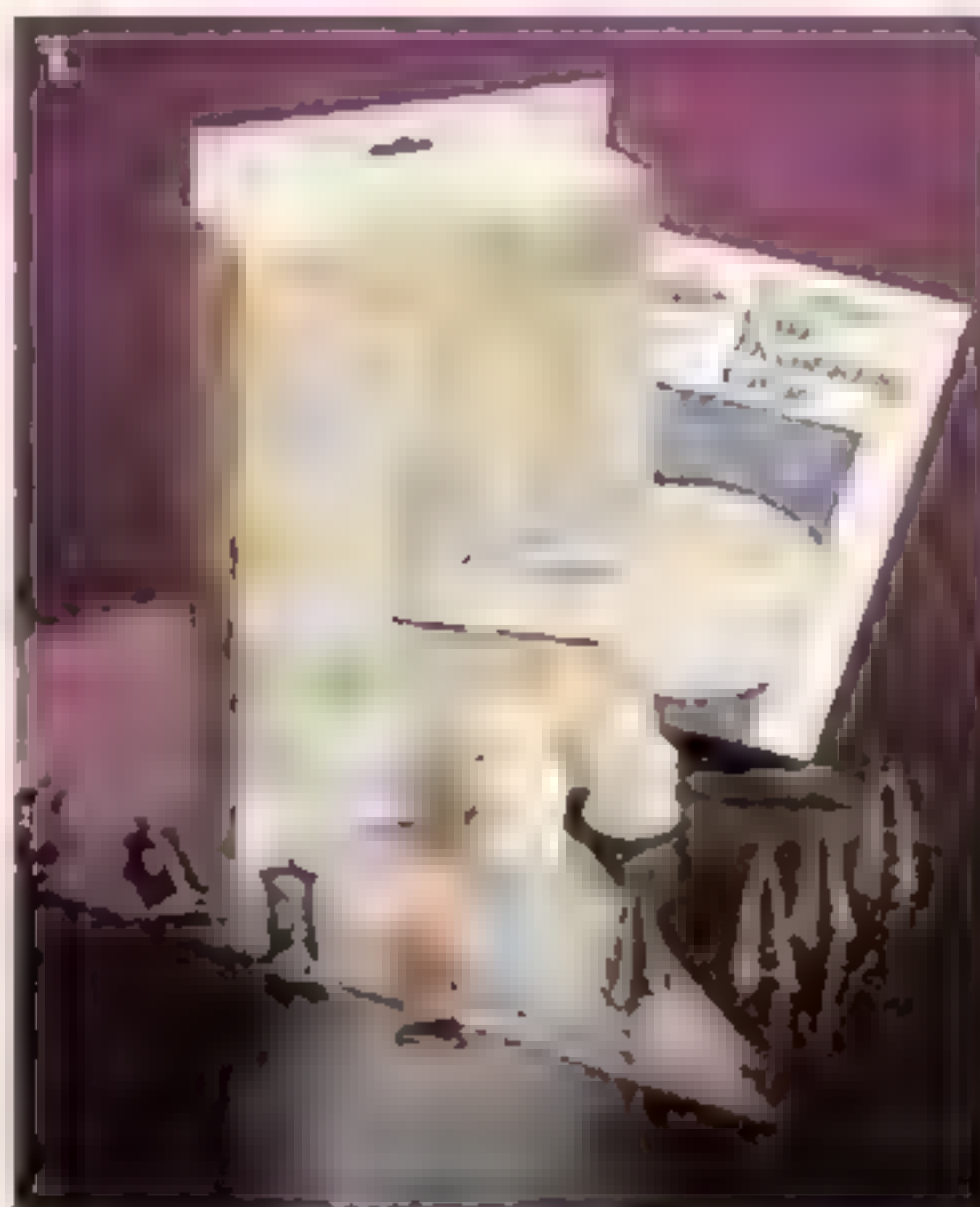
- 52 metal tips
- 1 power box
- Two floor mats
- Two car covers

2104 Y 7778 \$34.99 set

8. PRACTICE BOARD WITH PATTERNS

It's a fine line is a must for decorating that gets an A- plus and the pattern on the board under the pattern is a must for decorating that gets an A- plus.

406-Y-9464 \$5.99 each



NEW! RUFFLE BOARDS FOR A RUFFLE



1. NEW! RUFFLE BOARDS

Look no further... and ready to use. It's a cake board and a ruffle board. The Ruffle Board™ one feature... with all white ruffling... in all-in-one elegant

8" Ruffle Board™ 415-Y-950	\$1.99 each
for 8 in. round cake	
10" Ruffle Board™ 415-Y-960	\$2.49 each
for 10 in. round cake	
12" Ruffle Board™ 415-Y-970	\$2.89 each
for 12 in. round cake	
14" Ruffle Board™ 415-Y-980	\$3.49 each
for 14 in. round cake	
16" Ruffle Board™ 415-Y-990	\$4.39 each
for 16 in. round cake	
18" Ruffle Board™ 415-Y-1000	\$5.99 each
for 18 in. round cake	

2. TUX N RUFFLE

Attach to serving tray or board with royal icing or tape

Pink	802-Y-702	\$13.99
Blue	802-Y-206	\$13.99
White	802-Y-1008	\$13.99

3. SHOW N SERVE CAKE BOARDS

1/2" thick, 1/4" thick with food safe grease resistant coating

8 in.	2104-Y-1125	\$3.99 Pack of 10
10 in.	2104-Y-1168	\$4.49 Pack of 10
12 in.	2104-Y-1176	\$4.99 Pack of 8
14 in.	2104-Y-1184	\$5.49 Pack of 6
14 X 20 in. Rectangle	2104-Y-1230	\$5.99 Pack of 6

4. FANCY FOIL WRAP

4" wide, 3/4" thick, a non toxic grease resistant foil... with food... Continuous roll

Rose	804-Y-124	\$6.99 each
Gold	804-Y-183	
Silver	804-Y-167	
Blue	804-Y-140	
White	804-Y-191	



1. NEW! Add an... with r... cakes... and d... 6" in... 14 in... 8x20 in... 12" x... 10" x... 12" x... 2. SER... bigger... for de... d... and b... Descript... 10" in... 12" in... 14" in... 16" in... 12" in... 3. DO... Grease... and... but... for... 8 in... 10 in... 12 in... 14 in... 10 x 14... 4. CAKE... Study... 6 in... 8 in... 10 in... 12 in... 14 in... 16 in... 18 in... 10 x 14... 13 x 19... 5. PRO... Heavy... ruffling... w... 307-Y-2... 6. LAZY... 5 in... 307-Y-2... 7. TR... 10 in... 2103-Y-2... 8. REV... New... wall... 415-Y-900

1. NEW! PARTY TRAYS

Add an elegant and professional look to your buffet line with mirror finish lock part, trays. Perfectly designed for cakes, appetizers, canapés. (Holds 13 holds 13 pieces)

6 1/2 in. Party Bowl	415-Y-1015	\$1.29 ea
14 in. Chip 'n' Dip Tray	415-Y-1016	\$2.99 ea
8x20 in. Div. Oval Party Tray	415-Y-1017	\$2.49 ea
12 1/2 x 18 in. Div. Rec. Party Tray	415-Y-1018	\$2.99 ea
10 1/2 x 16 1/2 in. Oval Party Tray	415-Y-1020	\$2.49 ea
12 1/2 x 18 in. Oval Party Tray	415-Y-1019	\$2.99 ea

2. SERVING TRAYS

Elegant, reusable trays. Mirror finish. Perfect for decorated cakes and desserts. Mirror finish. Designed to perfectly fit round or rectangular cake circles and boards.

Description	Stock No	
10 1/2 in. holds 8-in. cake circle	415-Y-0908	\$1.99 ea.
12 1/2 in. holds 10-in. cake circle	415-Y-0910	\$2.49 ea.
14 1/2 in. holds 12-in. cake circle	415-Y-0912	\$2.99 ea.
16 1/2 in. holds 14-in. cake circle	415-Y-0914	\$3.49 ea.
12 1/2 in. x 18 1/2 in. holds 10 x 14 in. cake board	415-Y-0916	\$3.49 ea.

3. DOLLIES

Grease resistant, glassine-coated paper. DOLLIES are ideal for round and rectangular shapes. DOLLIES are sized to fit around your decorated cakes. Ideal for serving cookies and canapés. 1000

8 in. Round	2104-Y-90004	\$1.99 Pack of 16
10 in. Round	2104-Y-90000	\$1.99 Pack of 12
12 in. Round	2104-Y-90001	\$1.99 Pack of 8
14 in. Round	2104-Y-90002	\$1.99 Pack of 8
10 x 14 in. Rectangle	2104-Y-90003	\$1.99 Pack of 8

4. CAKE CIRCLES & BOARDS

Sturdy corrugated cardboard.

6 in. 2104-Y-84	\$2.39 Pack of 10
8 in. 2104-Y-80	\$3.49 Pack of 12
10 in. 2104-Y-102	\$4.29 Pack of 12
12 in. 2104-Y-129	\$4.29 Pack of 8
14 in. 2104-Y-145	\$4.29 Pack of 6
16 in. 2104-Y-160	\$5.19 Pack of 5
18 in. 2104-Y-180	\$.85 Pack of 1
10 x 14 in. 2104-Y-554	\$3.99 Pack of 6
13 x 19 in. 2104-Y-552	\$4.49 Pack of 6

5. PROFESSIONAL CAKE STAND

Heavy-duty aluminum stand is 4 1/2 in. high with 12 in. rotating plate. Super strong, essential for decorating tiered wedding cakes.

307-Y-2501 \$49.99 each

6. LAZY DAISY SERVER

Stationary stand. Sturdy white plastic with scalloped edges. 5 in. high with 12 in. plate.

307-Y-700 \$8.99 each

7. TRIM 'N TURN CAKE STAND

Flute edged. Plate turns smoothly on hidden ball bearings. Just turn as you decorate. White molded plastic. Holds up to 100 lbs. 12 in. plate.

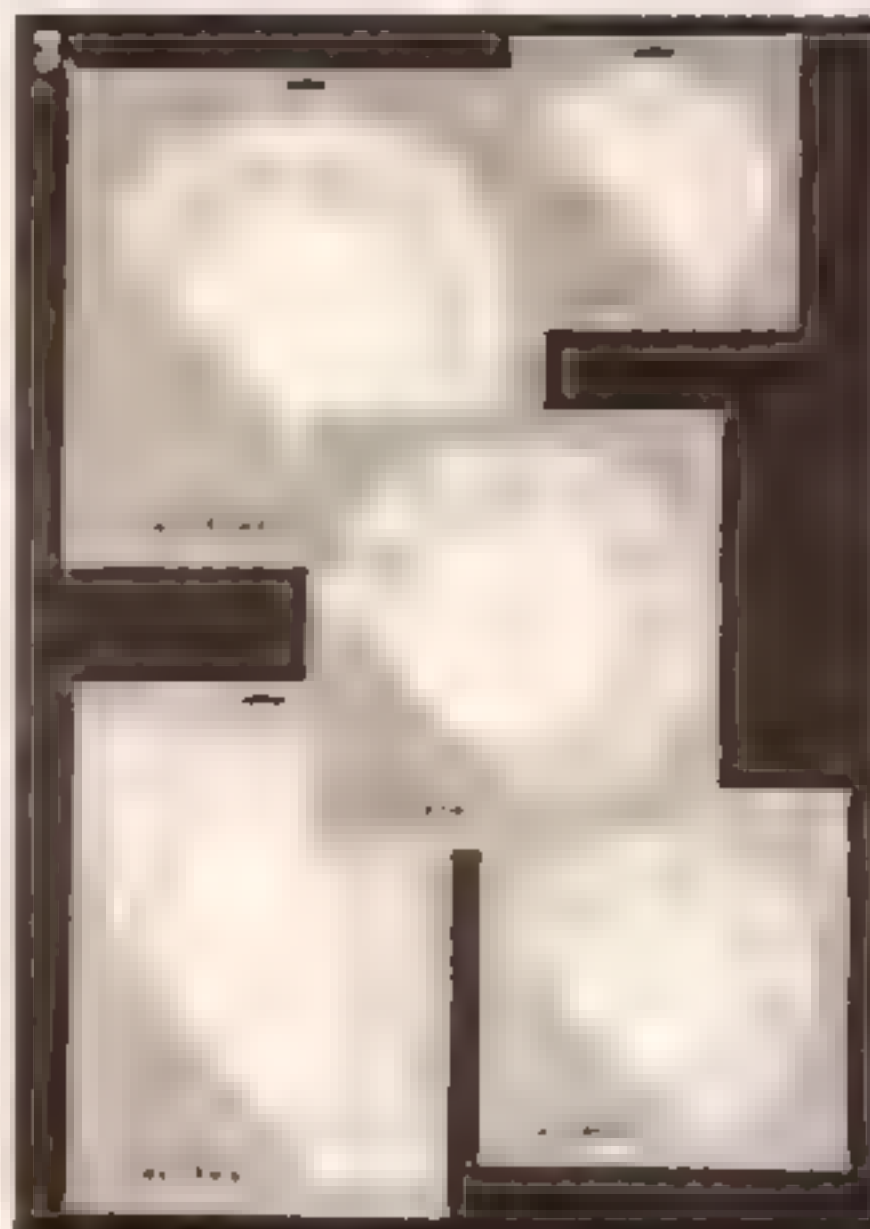
2103-Y-2518 \$7.99 each

8. REVOLVING CAKE STAND

Now with easy, rotating ball bearings. Plate turns smoothly in either direction for easy decorating and serving. 3 in. high with 11 in. diameter plate in mirror white finish.

415-Y-900 \$9.99 each






















NEW! PARTY TRAYS



DECORATING TIPS GUIDE

Tip Openings and Techniques
shown are actual sizes

ROUND—

Tip Opening	Techniques
	1. 402-Y-1 69¢ each
	2. 402-Y-2. 69¢ each
	3. 402-Y-3. 69¢ each
	4. 402-Y-4. 69¢ each
	5. 402-Y-5. 69¢ each
	6. 402-Y-6. 69¢ each
	7. 402-Y-7 69¢ each
	8. 402-Y-8 69¢ each
	9. 402-Y-9 69¢ each
	10. 402-Y-10 69¢ each
	11. 402-Y-11 69¢ each
	12. 402-Y-12 69¢ each
	01**, 402-Y-900. \$1.39 each
	001**, 402-Y-903 \$1.39 each
	1L**, 402-Y-991. \$1.39 each
	2L**, 402-Y-902. \$1.39 each
	1s. 402-Y-1009. \$1.09 each
	000**, 402-Y-1010 \$1.09 each
	55. 402-Y-55. 69¢ each
	57. 402-Y-57 69¢ each
	301. Finishing 402-Y-301. 69¢ each

**Use with parchment bags

Tip Opening

Techniques



1A*. Bold borders, figure piping 402-Y-1001. \$1.39 each



2A*. Smaller version of 1A. 402-Y-2001. \$1.19 each



230. For filling bismarcks & eclairs. 402-Y-230. \$1.99 each

MULTI-OPENING—

Tip Opening

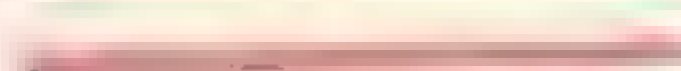
Techniques



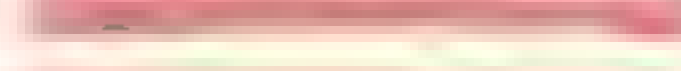
41. 402-Y-41. 69¢ each



42. 402-Y-42. 69¢ each



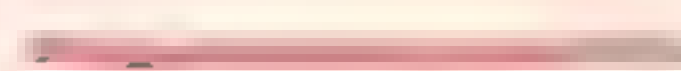
43. 402-Y-43. 69¢ each



89 402-Y-89. 69¢ each



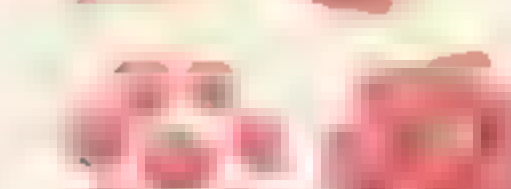
134*. 402-Y-134 \$1.39



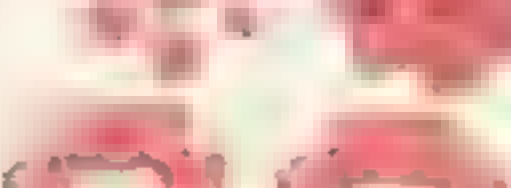
233. 402-Y-233. \$1.19



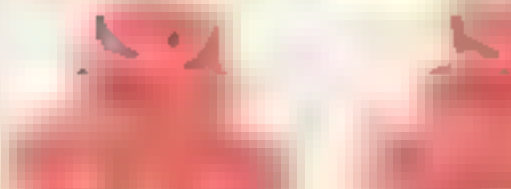
234. 402-Y-234 \$1.39



235*. 402-Y-235. \$1



TRIPLE STAR*. 402-Y-235. \$2.19 each



*For large cookies

SE STAR—star techniques and deep flowers for the birthday of America. Just make a star with any of our 32 tips and fill and top with pastry cream. See

Opening

Techniques



13. 402-Y-13
69¢ each



14. 402-Y-14
69¢ each



15. 402-Y-15
69¢ each



16. 402-Y-16
69¢ each



17. 402-Y-17
69¢ each



18. 402-Y-18
69¢ each



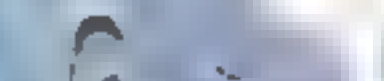
19. 402-Y-19
69¢ each



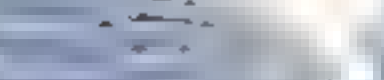
20. 402-Y-20
69¢ each



21. 402-Y-21
69¢ each



22. 402-Y-22
69¢ each



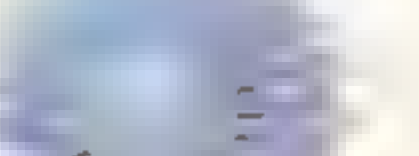
32. 402-Y-32
69¢ each

Tip Opening

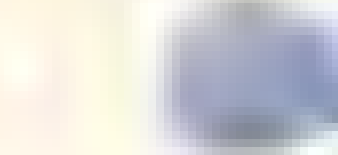
Techniques



199. 402-Y-199
\$1.19 each



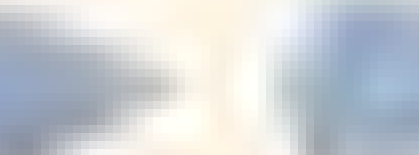
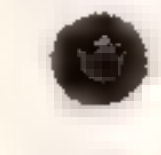
172". 402-Y-172.
\$1.19 each



362. 402-Y-362
\$1.19 each



363. 402-Y-363.
\$1.19 each



364. 402-Y-364
\$1.19 each



2110 (1M). 402-Y-2110
\$1.19 each



4400. 402-Y-4400
\$1.19 each



6600. 402-Y-6600
\$1.19 each



8800. 402-Y-8800.
\$1.39 each
Not shown: Deep-Cut
Sleitar Star Set.
Includes tips 501, 502,
504, 505, 508,
401-Y-502 \$3.59 set
*Tip large size only

CLOSED STAR—Create deeply grooved shell stars and heart-de-ls

LEAF

DRCP

Tip Opening	Techniques	
		23. 402-Y-23 69¢ each
		24. 402-Y-24 69¢ each
		25. 402-Y-25 69¢ each
		26. 402-Y-26 69¢ each
		27. 402-Y-27. 69¢ each
		28. 402-Y-28 69¢ each
		29. 402-Y-29 69¢ each
		30. 402-Y-30 69¢ each
		31. 402-Y-31. 69¢ each
		33. 402-Y-33 69¢ each
		34. 402-Y-34. 69¢ each
		35. 402-Y-35 69¢ each
		132. 402-Y-132 69¢ each
		133 402-Y-133. 69¢ each

Tip Opening	Techniques	
		49. 402-Y-49 69¢ each
		50. 402-Y-50. 69¢ each
		51. 402-Y-51 69¢ each
		52. 402-Y-52. 69¢ each
		53. 402-Y-53 69¢ each
		54. 402-Y-54 69¢ each

LEAF—yc make star tips for shell pattern borders too

65S 402-Y-65S \$1.09 each	65 402-Y-65 69¢ each	66 402-Y-66. 69¢ each
67 402-Y-67. 69¢ each	68. 402-Y-68 69¢ each	69 402-Y-69 69¢ each
70. 402-Y-70. 69¢ each	71. 402-Y-71. 69¢ each	

72. 402-Y-72. 69¢ each	73. 402-Y-73. 69¢ each	74. 402-Y-74 69¢ each
75. 402-Y-75. 69¢ each	76. 402-Y-76. 69¢ each	349/352s. 402-Y-349. \$1.09 each
352. 402-Y-352. \$1.09 each	326. 402-Y-326. \$1.09 each	355 402-Y-355. \$1.09 each
112" 402-Y-112. \$1.19 each	113". 402-Y-113. \$1.19 each	
114". 402-Y-114. \$1.19 each	115". 402-Y-115 \$1.19 each	

DROP FLOWER—small (10A-225) medium (131-194) large (20-1F) great for cookie dough, too

Tip Opening Techniques



106 402-Y-106. \$1.19 each



107. 402-Y-107. \$1.19 each



108** 402-Y-108 \$1.19 each



109** 402-Y-109. \$1.39 each



129. 402-Y-129 \$1.19 each



217. 402-Y-217. \$1.19 each



220. 402-Y-220. \$1.19 each



224. 402-Y-224. \$1.19 each



225. 402-Y-225. \$1.19 each

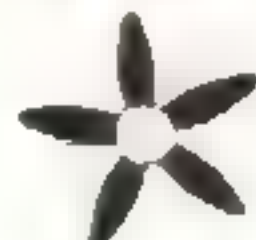


131. 402-Y-131. \$1.19 each



177. 402-Y-177. \$1.19 each

Tip Opening



190** 402-Y-190. \$1.39 each



191. 402-Y-191. \$1.19 each



193 402-Y-193. \$1.19 each



194** 402-Y-194. \$1.39 each



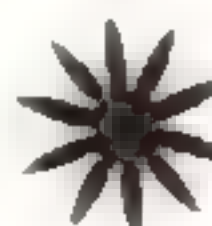
135** 402-Y-135 \$1.39 each



140 402-Y-140 \$1.39 each



195** 402-Y-195. \$1.19 each



200. 402-Y-200. \$1.19 each



204. 402-Y-204. \$1.19 each

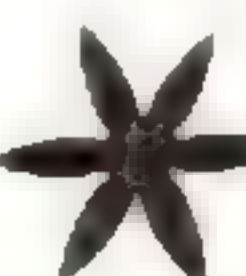
Tip Opening



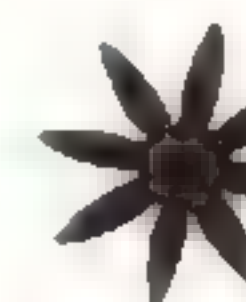
205. 402-Y-205. \$1.19 each



206. 402-Y-206. \$1.19 each



1002. 402-Y-1002. \$1.39 each



1003. 402-Y-1003. \$1.39 each



1005. 402-Y-1005. \$1.39 each



1006. 402-Y-1006. \$1.39 each



1007. 402-Y-1007. \$1.39 each

*For large cookies
**Use with parchment paper

*For large cookies
**Use with parchment paper

*For large cookies
**Use with parchment paper

PETAL—(various shapes, sizes, colors, and finishes)

Tip Opening

Techniques



1270 (Giant Rose).
402 Y-1274. \$1.39 each



1015. 402-Y-1019
\$1.89 each



101. 402-Y-101
69¢ each



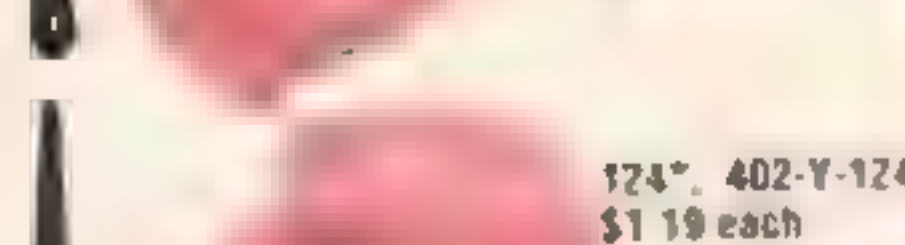
102. 402-Y-102.
69¢ each



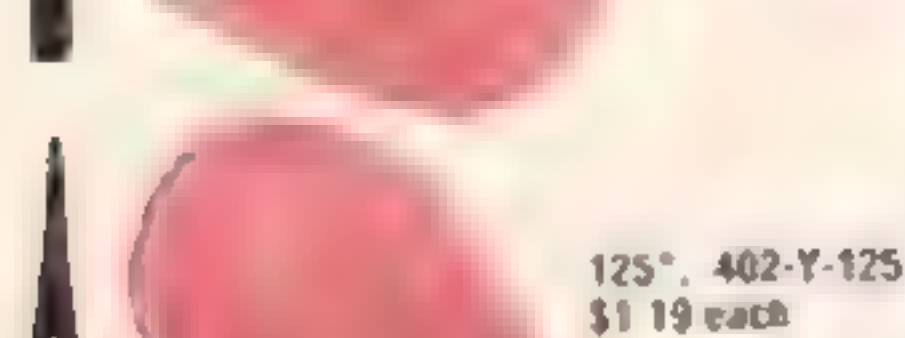
103. 402-Y-103
69¢ each



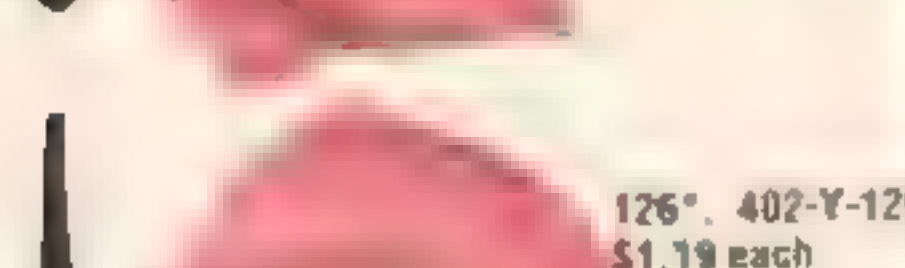
104. 402-Y-104
69¢ each



124. 402-Y-124
\$1.19 each



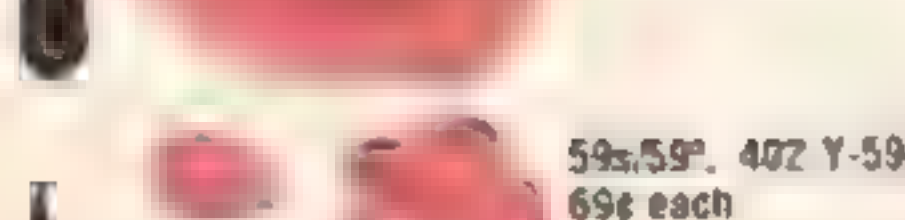
125. 402-Y-125
\$1.19 each



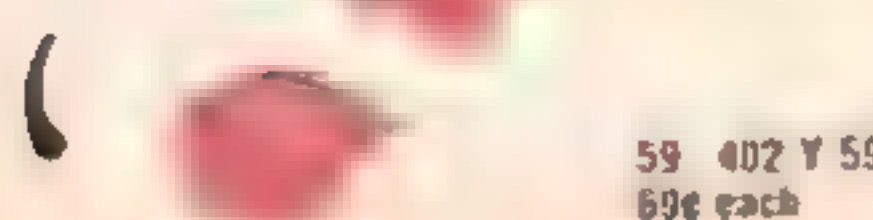
126. 402-Y-126
\$1.19 each



127. 402-Y-127
\$1.19 each



59s/59. 402-Y-594.
69¢ each



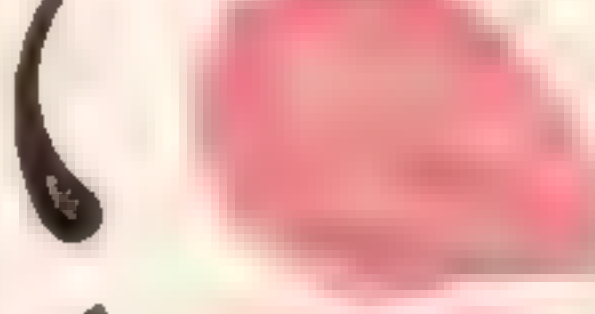
59. 402-Y-59
69¢ each

Tip Opening

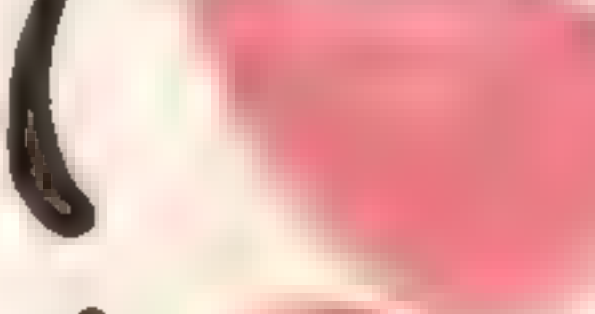
Techniques



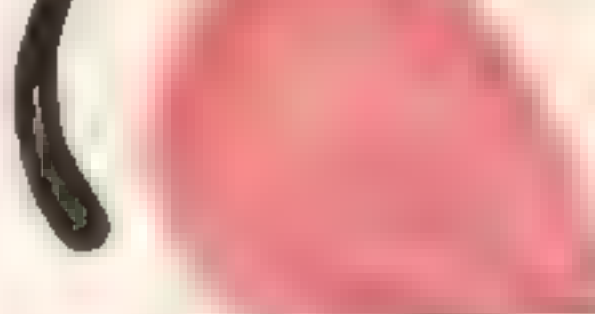
60. 402-Y-60
69¢ each



61. 402-Y-61
69¢ each



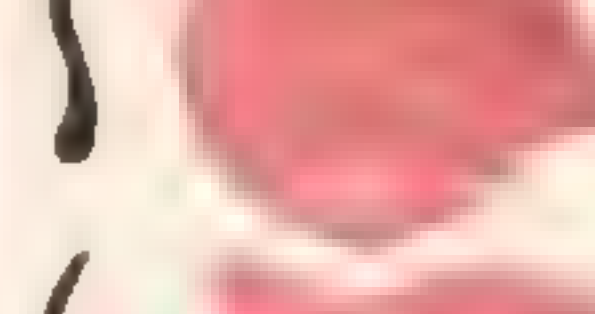
121. 402-Y-121.
\$1.19 each



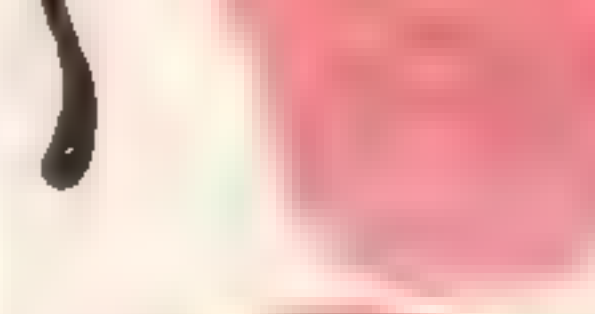
122. 402-Y-122
\$1.19 each



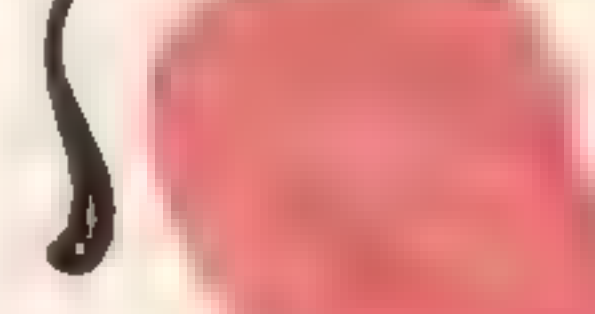
123. 402-Y-123
\$1.19 each



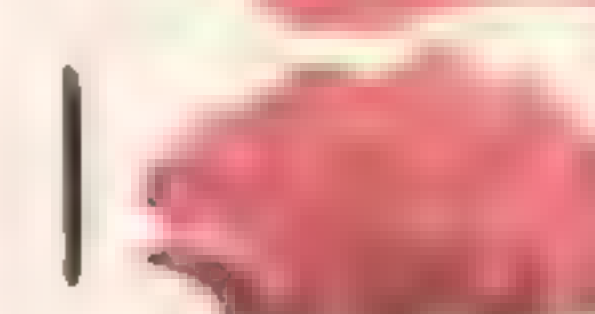
97. 402-Y-97
69¢ each



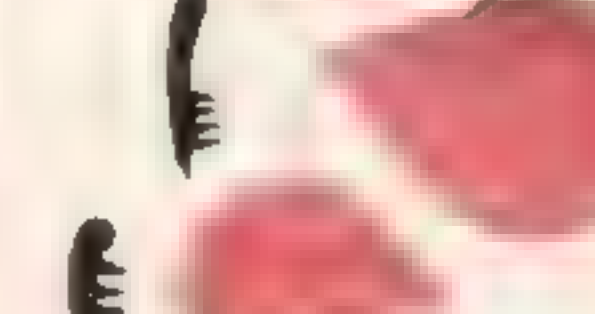
116. 402-Y-116
\$1.19 each



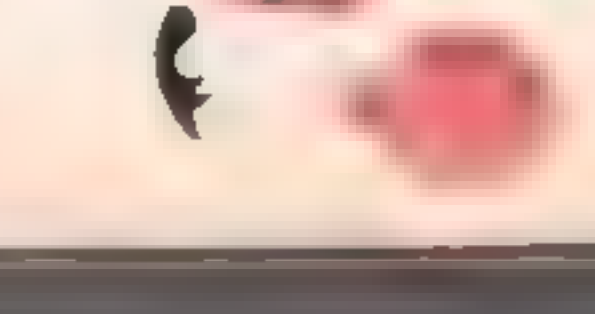
118. 402-Y-118
\$1.19 each



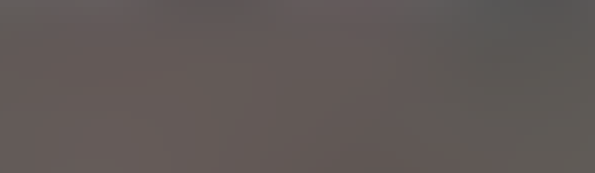
119. 402-Y-119
\$1.19 each



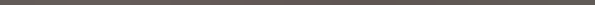
150. 402-Y-150
\$1.19 each



62. 402-Y-62
69¢ each



63. 402-Y-63
69¢ each

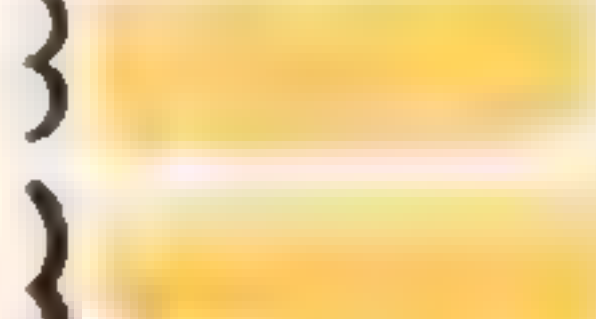


64. 402-Y-64
69¢ each

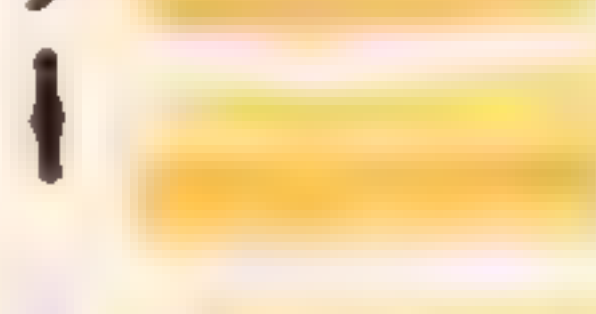
RUFFLE—(various shapes, sizes, colors, and finishes)

Tip Opening

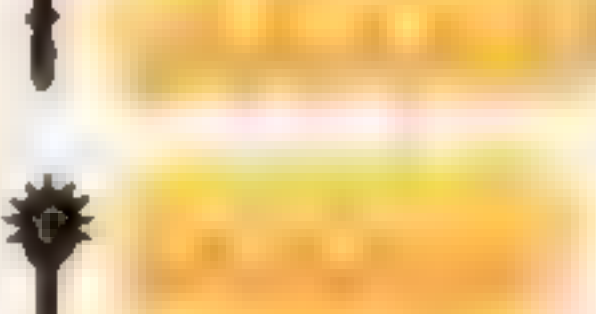
Techniques



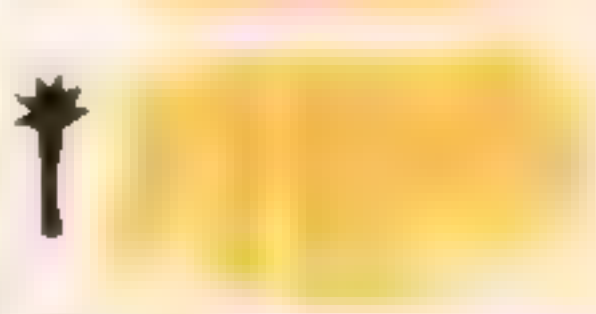
99. 402-Y-99.
69¢ each



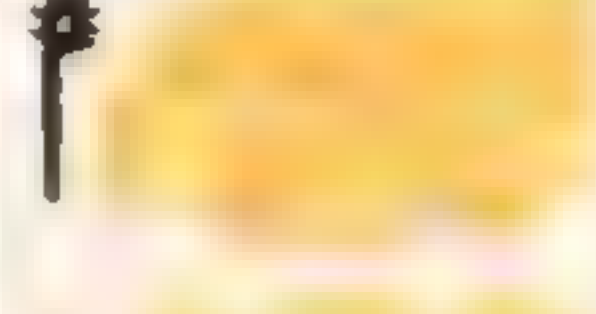
100. 402-Y-100.
69¢ each



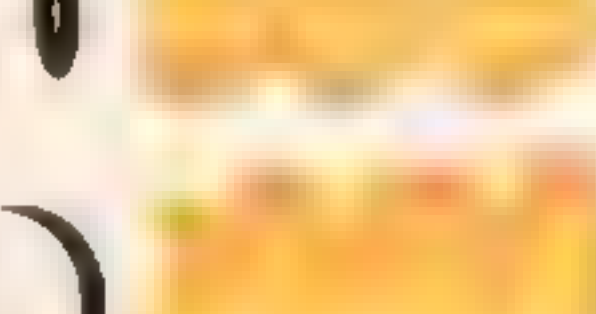
339. 402-Y-339.
\$1.09 each



340. 402-Y-340.
\$1.09 each



86
(right-handers)
402-Y-86
69¢ each



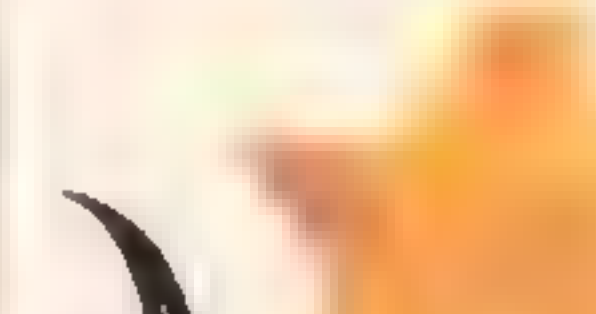
87 (lefties).
402-Y-87.
69¢ each



88 (lefties).
402-Y-88.
69¢ each



353. 402-Y-353.
\$1.09 each



401. 402-Y-401.
89¢ each



402. 402-Y-402. \$1.19 each



403. 402-Y-403. \$1.39 each

NETWEAVE—44, 45 these smooth stripes, rest of handweave tips made both smooth and ruffled stripes

Techniques

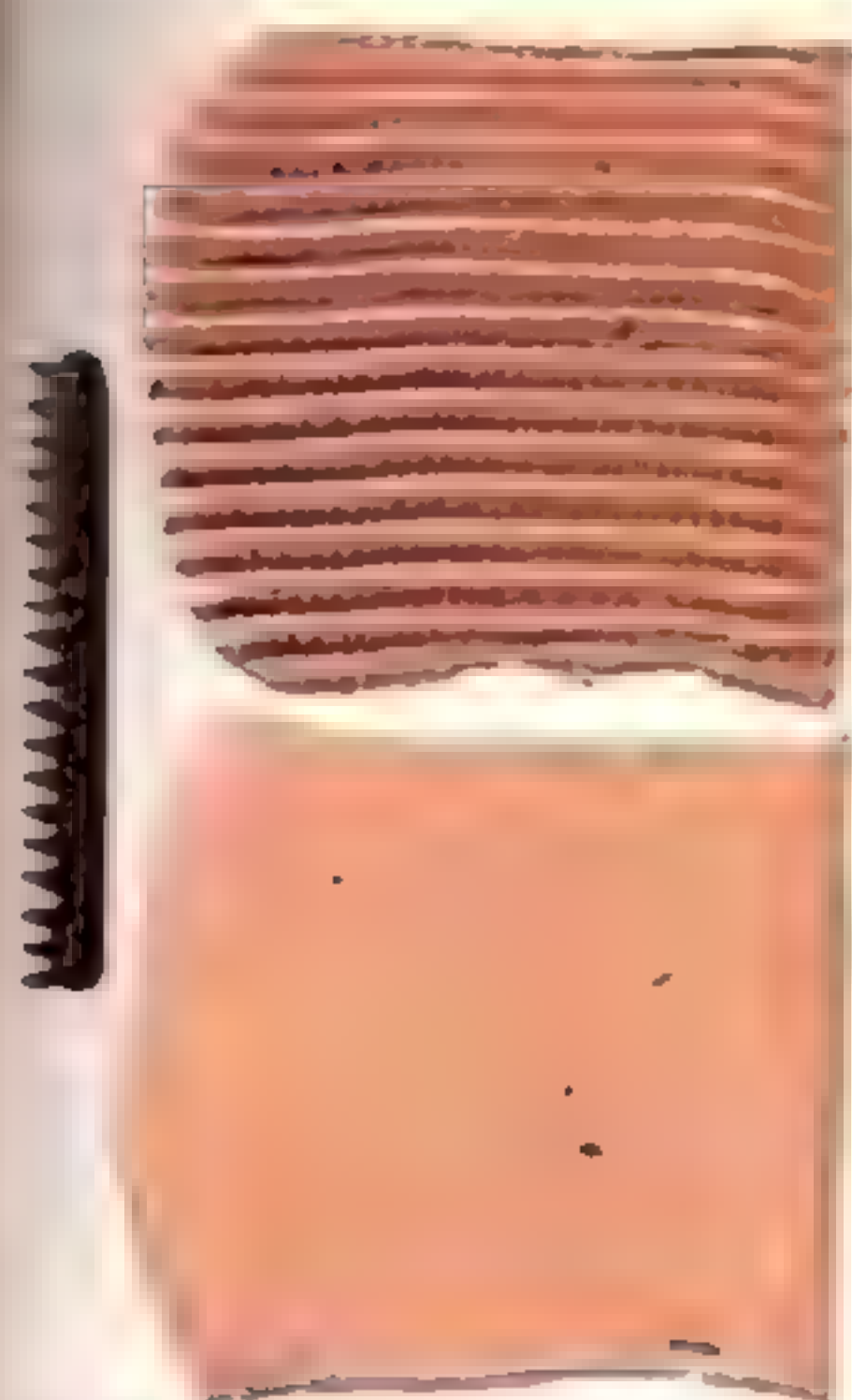
Techniques

Tip Opening

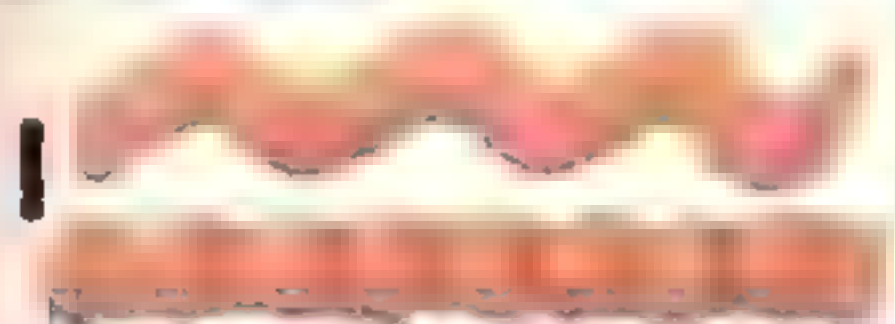
Techniques

Tip Opening

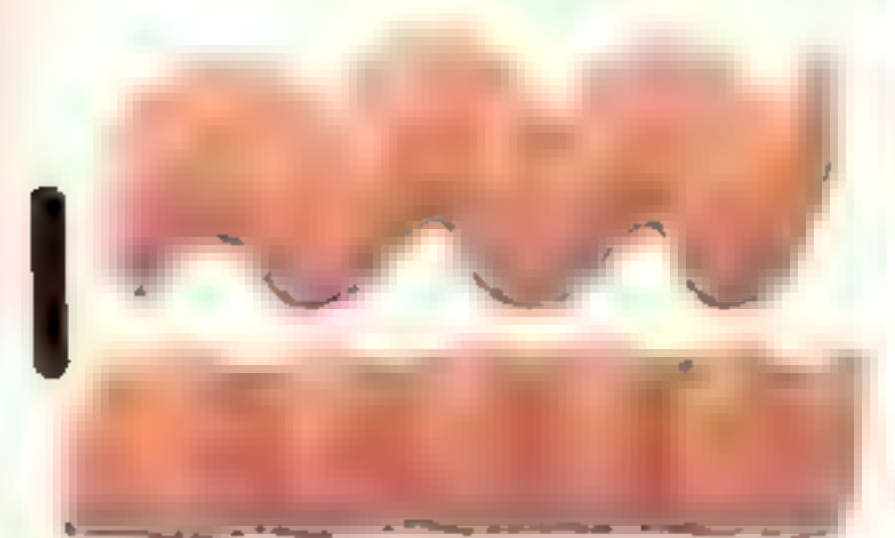
Techniques



789 CAKE ICER. For icing top and sides. Use with separating bag 16-in. or larger.
409-Y-789. \$1.99 each



44. 402-Y-44. 69¢ each



45. 402-Y-45. 69¢ each



46. 402-Y-46. 69¢ each



47. 402-Y-47. 69¢ each



48. 402-Y-48. 69¢ each



327. 402-Y-327. \$1.09 each

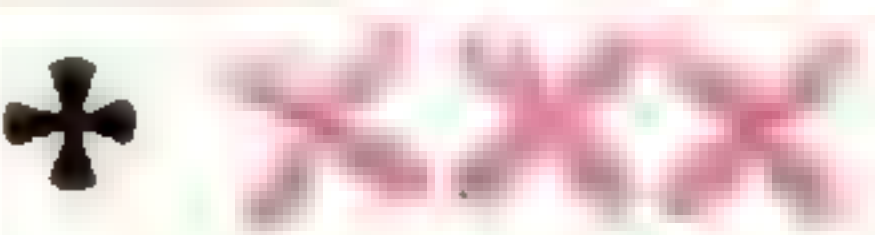


10*. 402-Y-1004. \$1.39 each

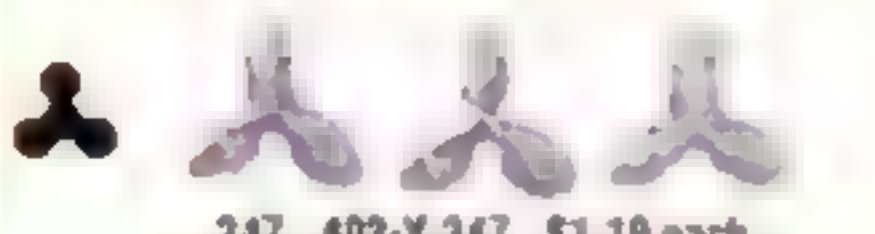


28*. 402-Y-2002. \$1.19 each

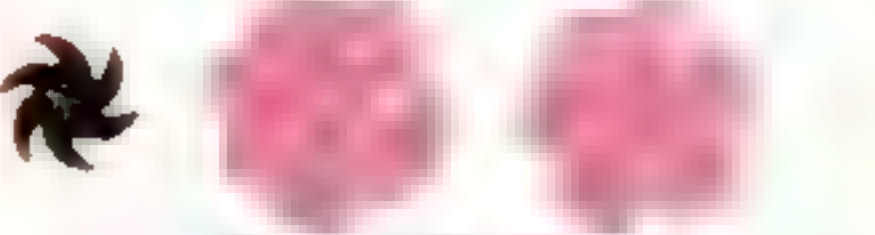
SPECIALTY—shells, ropes, heart Christmas trees, ring candle holders



320. 402-Y-320. \$1.19 each



347. 402-Y-347. \$1.19 each



96. 402-Y-96. 69¢ each



98. 402-Y-98. 69¢ each



185. 402-Y-185. 69¢ each



110. 402-Y-110. 69¢ each



136. 402-Y-136. \$1.39 each



250. 402-Y-250. \$1.39 each



252*. 402-Y-252. \$1.39 each



77. 402-Y-77. 69¢ each



78. 402-Y-78. 69¢ each



79. 402-Y-79. 69¢ each



80. 402-Y-80. 69¢ each



81. 402-Y-81. 69¢ each



83. 402-Y-83. 69¢ each



85. 402-Y-85. 69¢ each



95. 402-Y-95. 69¢ each

SANDCASTLES

-

WHAT A BALL!

-

WATER SLIDE FUN!

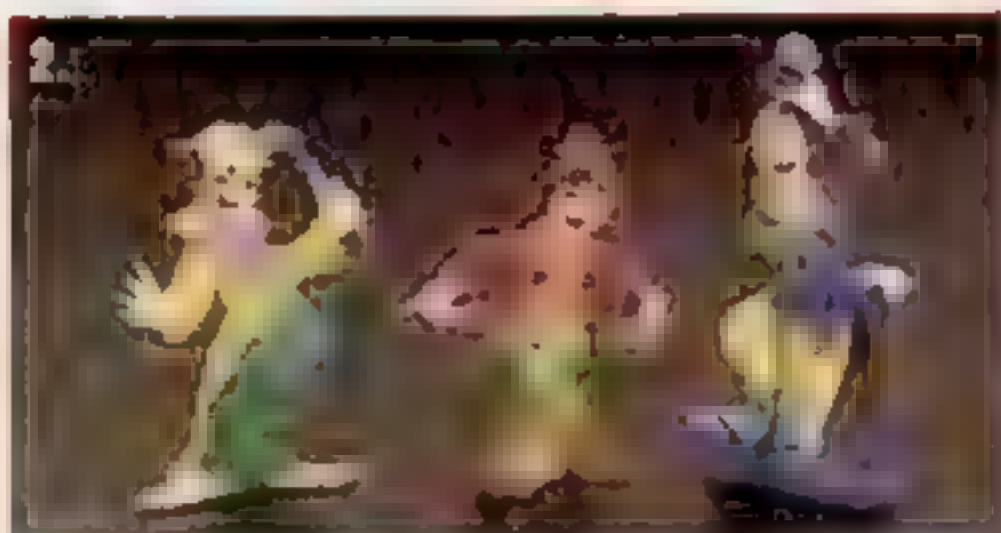
-

-
- A photograph of a person in a yellow shirt and dark pants, possibly a worker or performer, standing in a dimly lit environment. The person is positioned in the center-right of the frame, facing slightly away from the camera. In the background, there is a large, colorful, abstract structure that appears to be a piece of art or a stage set, featuring various colors like red, blue, and yellow. The lighting is dramatic, with strong highlights and deep shadows.



TOPPERS

1.



1. CIRCUS BALLOONS SET

17 in a bunch. 3 bunches per set. 5 1/2 in. high
2113-Y-2366 \$2.49 set

2. NEW! CLOWNS SET

2 1/4 to 2 3/4 in. high
2113-Y-9003 \$2.99 set

3. JUGGLER CLOWN

Jolly fellow in action. 4 in. high
2113-Y-2252 \$2.19 each

4. COUNTDOWN CLOWN

Can adjust from age 1 to 6. 4 1/2 x 4 in. high
2113-Y-2341 \$1.39 each

5. COMICAL CLOWNS SET

Varied expressions. 2 in. to 3 in.
2113-Y-2635 \$3.29 set of 4

6. DERBY CLOWNS SET

A quartet of gigglers. On picks. 2 in. high
2113-Y-2333 \$2.49 set of 4

7. SMALL DERBY CLOWNS SET

Minatures! Perfect for cupcakes. 2 in. high with stick.
2113-Y-2759 \$1.99 pack of 6

8. CLOWN SEPARATOR SET

Two big "father clown" balloons a fun "uncle" one on top plate. Perfect to set atop a large base (also the same for lower set). They can stand on their own or feet. Set includes two 7 in. scalloped edge plates and two snap-on "feet" supports. 4 in. high
301-Y-909 \$6.99 set

9. CAROUSEL SEPARATOR SET

Galloping ponies will add excitement for that special little one. Contains 2 brown and 2 white "horse" on pony plates. Two 10 in. round plates one clear acrylic one plastic. Two 10 in. cardboard circles to protect plates. 9 in. high
2103-Y-1139 \$10.49 set

10. LIL' COWPOKE

Wire buckaroo. 5 1/4 in. high
2113-Y-2406 \$2.69 each

11. DOLLY DRESS UP

High style. 4 1/2 in. high
2113-Y-1485 \$2.69 each

12. 3-PC. SPACESHIP CANDLEHOLDERS SET

3 pieces. 1 1/4 to 3 1/4 in. high
Holds standard candles
2111-Y-2008 \$3.69

13. APPALOOSA ROCKING HORSES SET

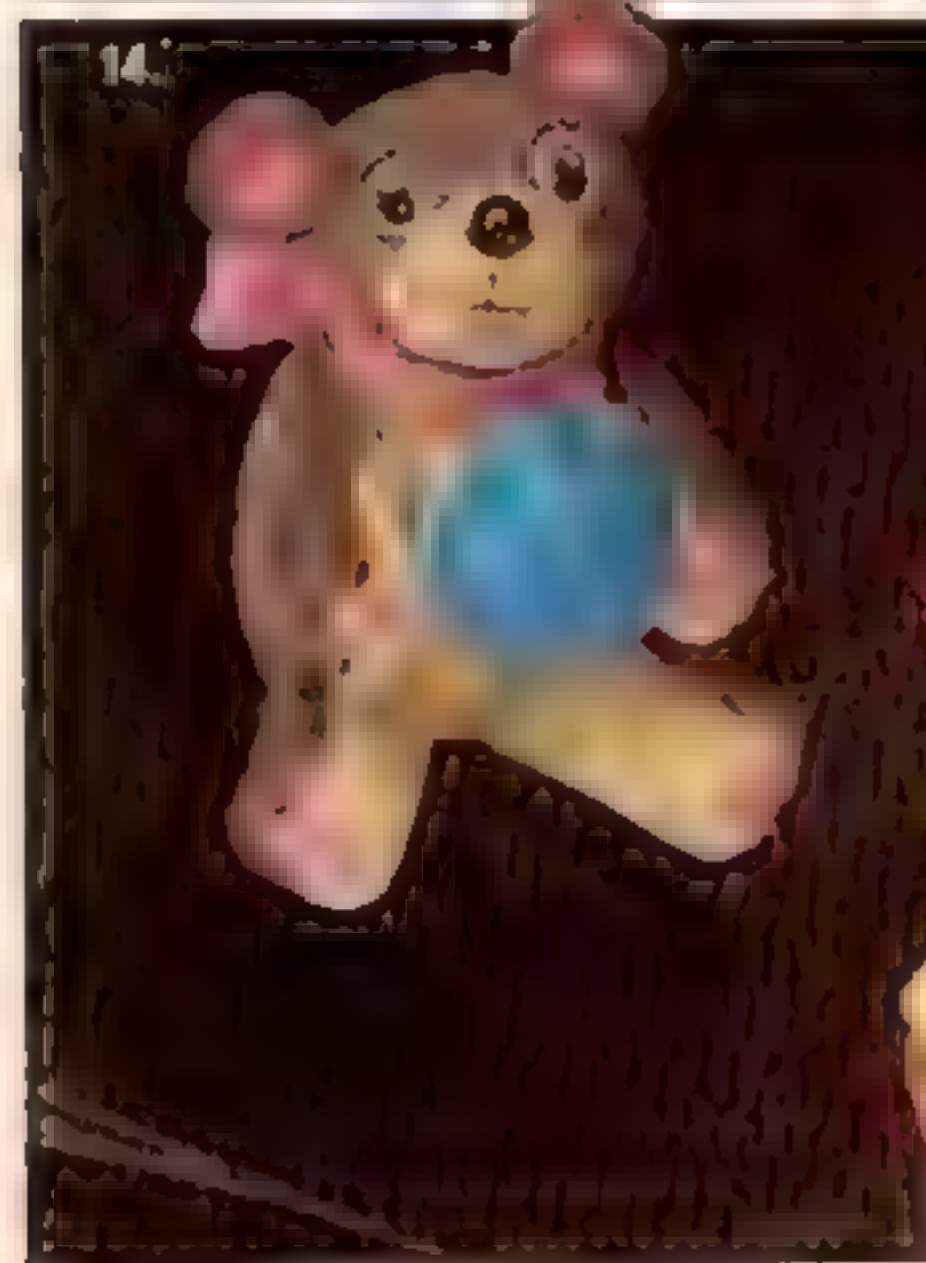
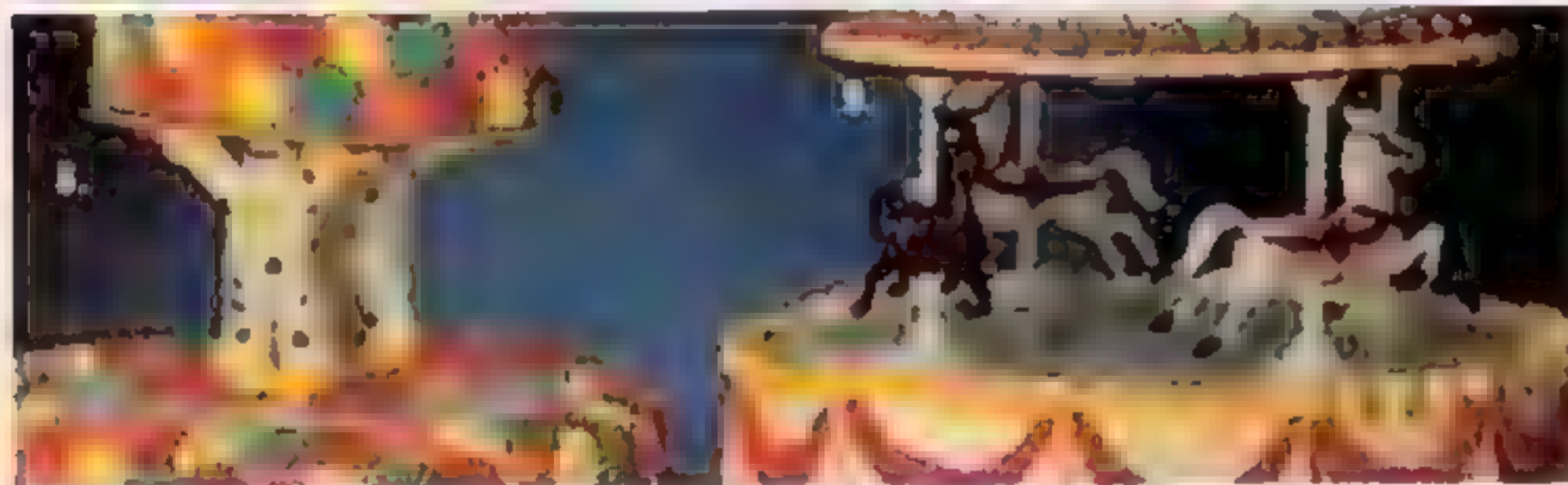
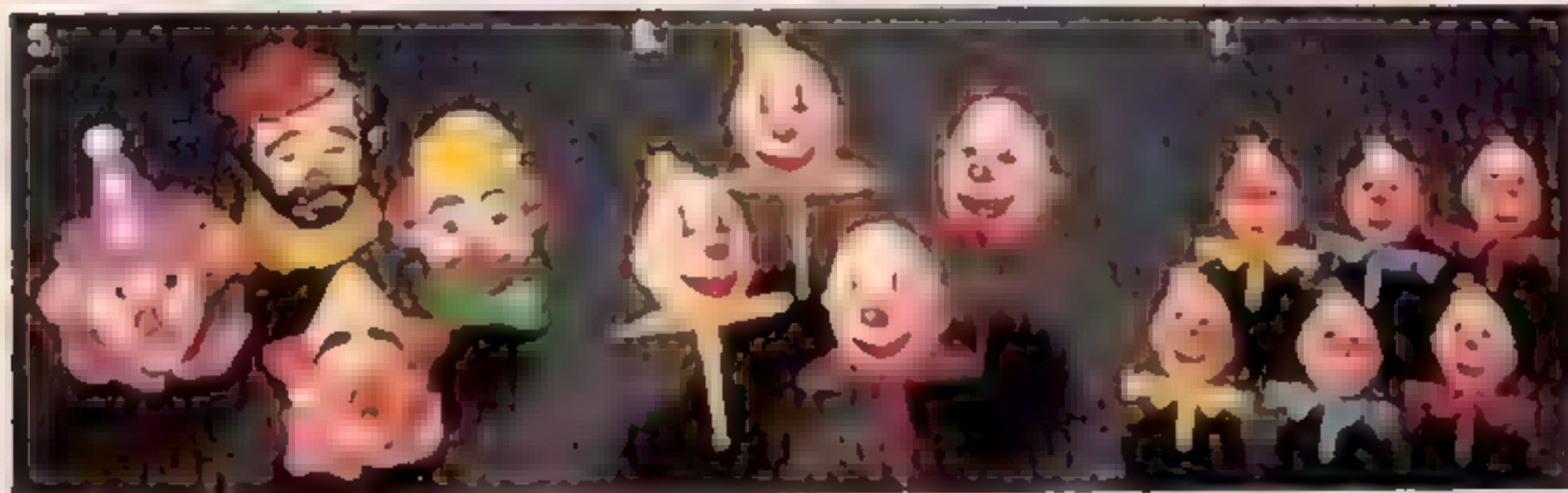
Four painted ponies. 2 1/2 in. high
2113-Y-2015 \$3.49 set

14. HONEY BEAR

Hand-painted. 3 1/4 in. high
2113-Y-2031 \$2.69 each

15. CAROUSEL CAKE TOP SET

A first "racy" circus in seconds for 10 in. or larger cakes. 9 in. high
1305-Y-9302 \$4.99 set



1. NUMERAL PICKS SET

Numbers 1 in high. With pick.
3 1/2 in. high. 10 numbers.
1106-Y-7406 \$1.39 set

2. TEEN DOLL PICK

5 1/2 in. high without pick.
2815-Y-101 \$2.99 each

3. FRECKLE FACED DOLL PICK

4 in. high without pick.
2113-Y-2317 \$2.99 each

4. MINI DOLL PICK SET

4 picks. 4 1/2 in. high with pick.
1511-Y-1019 \$5.29 set

5. TELEPHONE TEENS SET

Set in no. 11's conversation frame.
These teens. 6 pieces. 3 girls. 3 boys.
1 1/2 in. high.
1301-Y-706 \$3.69 set

6. COMMUNION ALTAR

Tulle veil angel. Each 3 1/2 in. high.
Boy 1105-Y-7886 \$2.09 each
Girl 1105-Y-7878 \$2.09 each

7. SHINING CROSS

Religious pick. 3 1/2 in.
1105-Y-7320 \$1.09 each

8. SLEEPING ANGELS SET

1 1/2 in. high x 3 in. long.
2113-Y-2325 \$1.99 set

9. 3 A.M. FEEDING

3 in. high.
2113-Y-3333 \$3.99 each

10. CRYSTAL-CLEAR BOOTIES SET

With ribbon area.
2 in. high x 4 1/2 in. long.
1103-Y-9332 \$1.69 set

11. BABY SHOES CAKE PICKS

3 in. high.
2113-Y-3811 \$1.39 pack of 6

12. STORK CAKE PICKS

3 1/4 in. high.
2113-Y-3805 \$1.39 pack of 6

13. DAINTY BASSINETTE

1 1/2 in. high with surprise. 3 1/2 in. high.
2111-Y-9381 \$1.09 each

14. MAMA STORK

1 in. high.
1305-Y-6303 \$1.69 each

15. MR. STORK

115-Y-1502 \$6.00 each

16. PETITE LULLABY

115-Y-1987 \$8.00 each

17. BABY BRACELETS

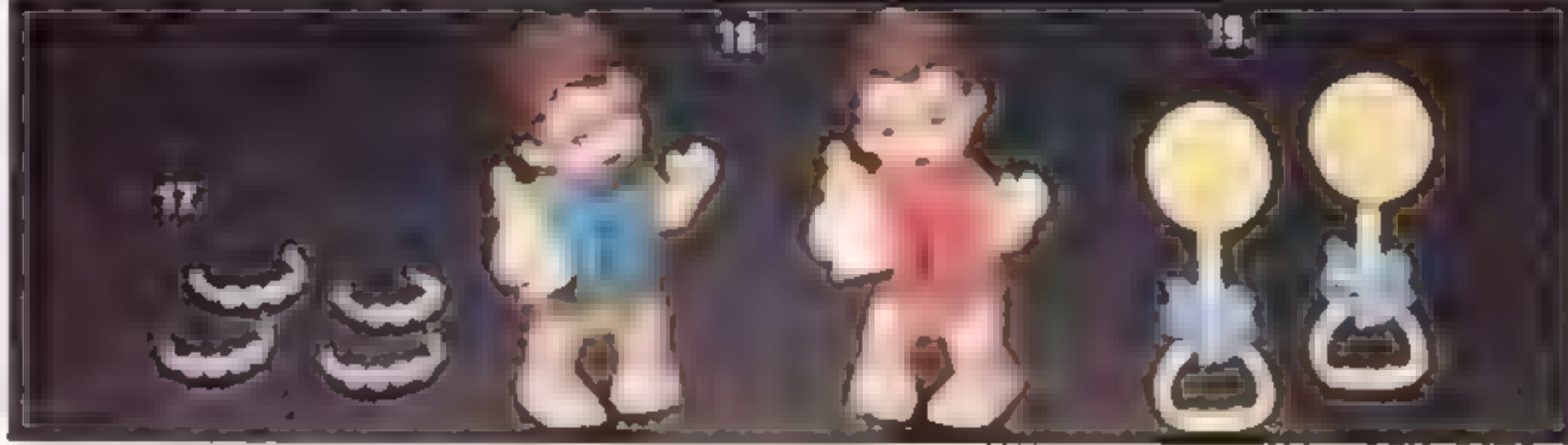
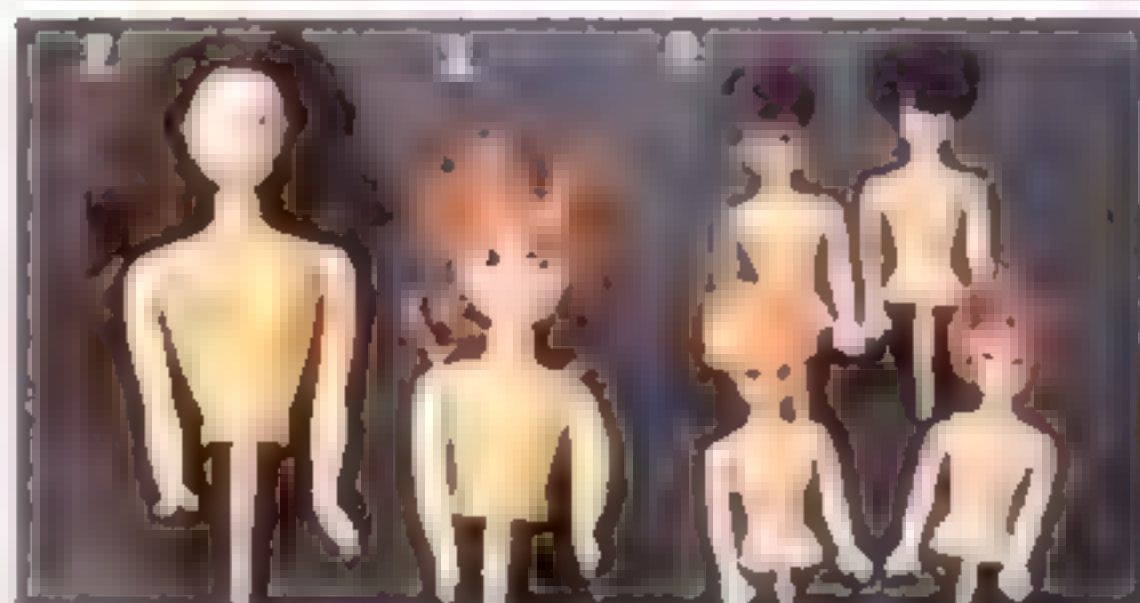
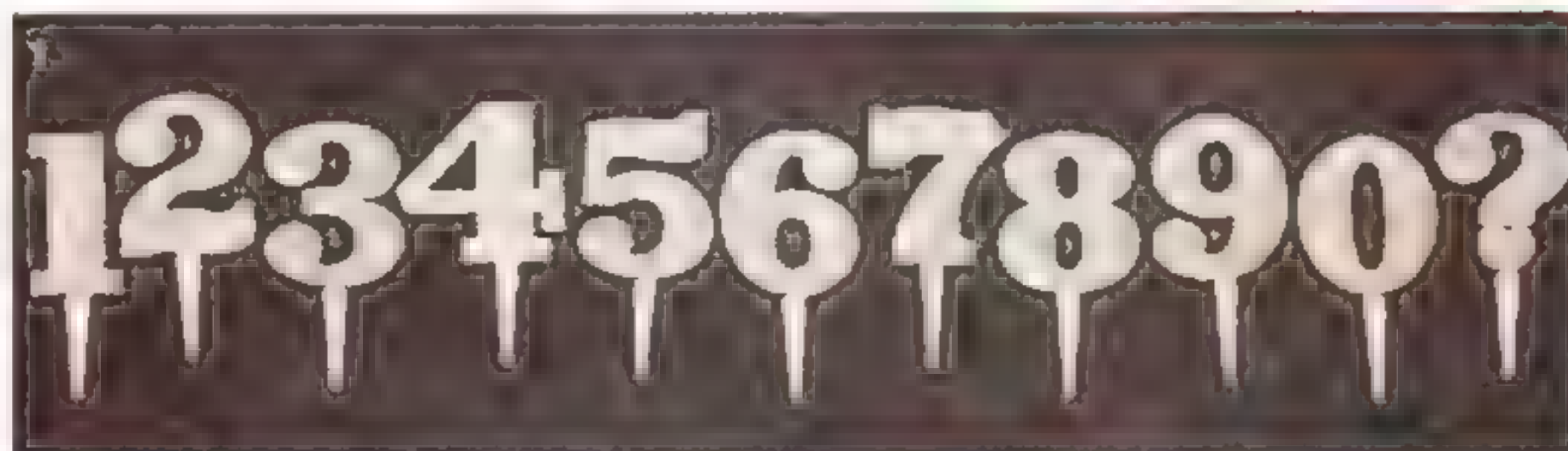
1 in. diameter.
2111-Y-72 \$1.69 pack of 4

18. TINY TODDLER

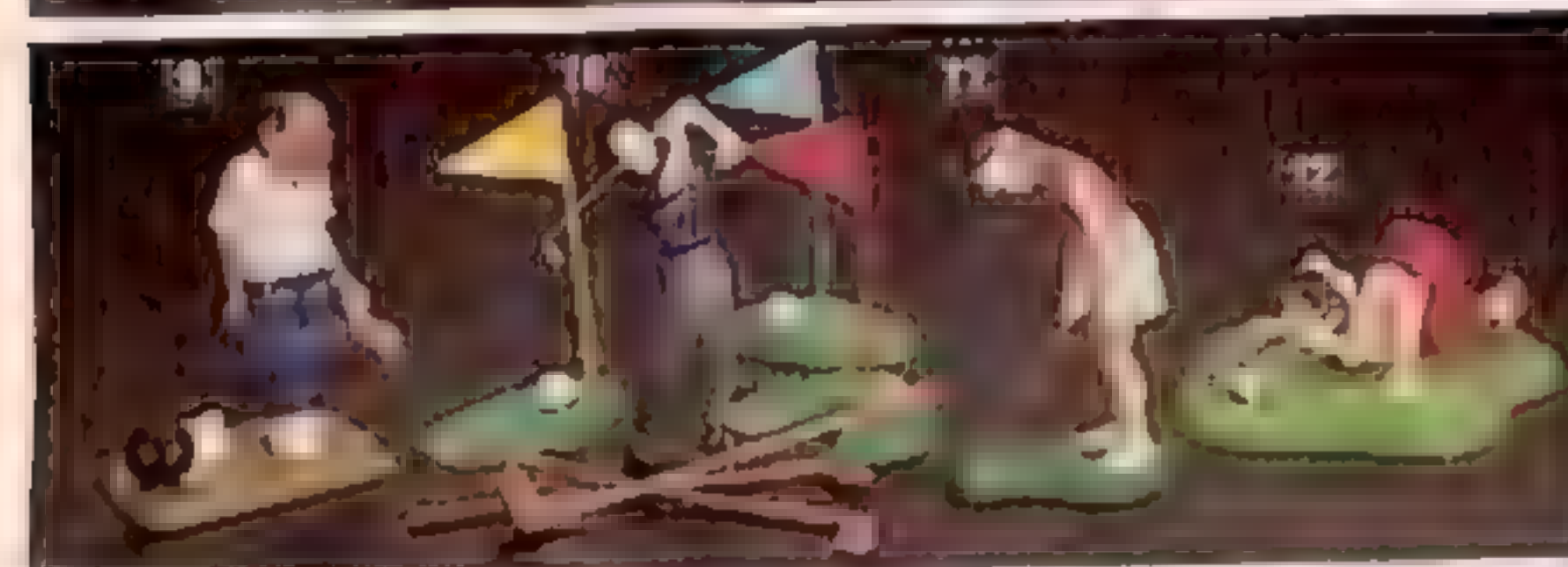
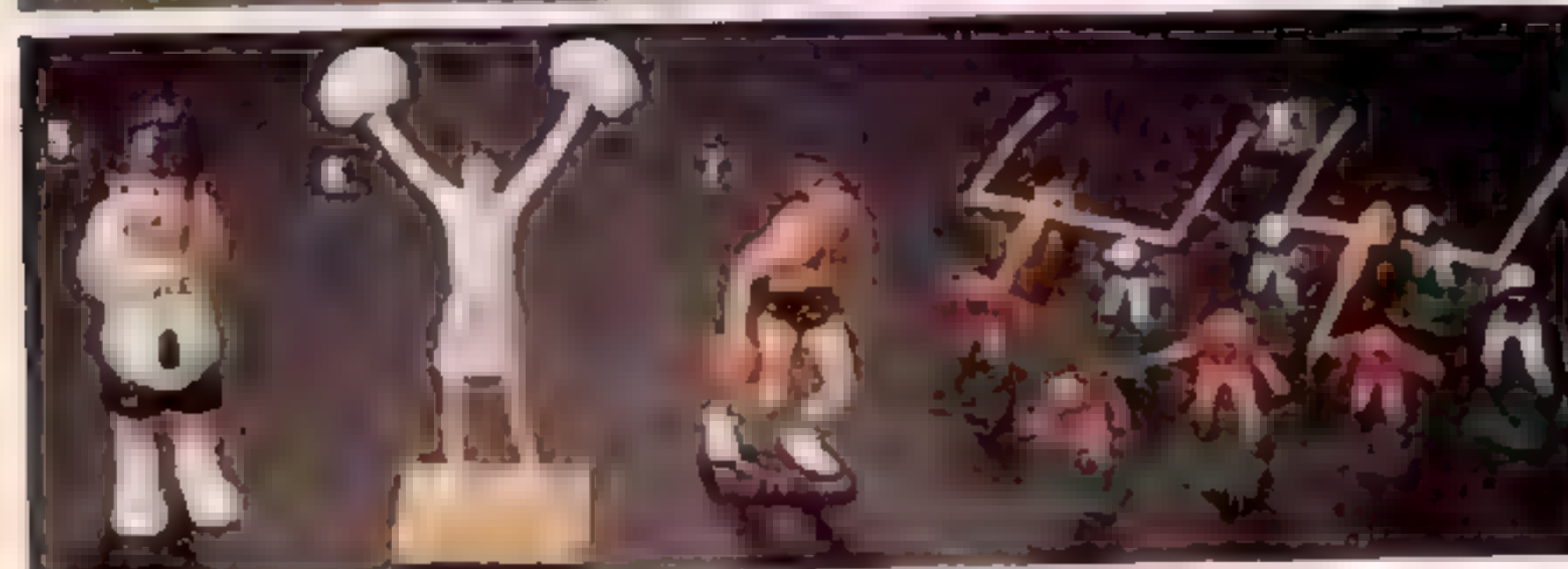
1 1/4 in. high.
Blue 1103-Y-7429 \$2.04 each
Pink 1103-Y-7437 \$2.09 each

19. BABY RATTLES

Great as gift. Intimates. 1 1/2 in. x 3 in. x 1 in.
2113-Y-3283 \$1.09 pack of 2



TOPPERS



1. NEW! SOCCER CAKE TOP SET

6 pieces, 1 1/2 to 2 in. high
2113-Y-9002 \$2.49 9-pc. set

2. SOFTBALL PLAYER

1 1/2 in. high
2113-Y-3705 \$3.29 each

3. BASEBALL SET

Batter, catcher, pitcher and 3 basemen. Handpainted. Each 2 1/2 in. high

2113-Y-2155 \$2.99 6-pc. set

4. "NICE PLAY" BASEBALL SET

3 pieces, 1 1/2 to 3 1/2 in. high
2113-Y-2473 \$2.99 3-pc. set

5. GOOD SPORTS COACH

1 1/2 in. high
2113-Y-4140 \$2.89 each

6. CAMPUS CHEERLEADER

1 1/2 in. high
2113-Y-2708 \$1.69 each

7. BASKETBALL PLAYER

1 1/2 in. high
2113-Y-9354 \$1.99 each

8. FOOTBALL SET

Eight 1 1/2 in. high players and 4 1/2 in. high goal posts
2113-Y-2236 \$2.99 10-pc. set

9. BUMBLING BOWLER

1 1/2 in. high
2113-Y-2783 \$2.69 each

10. GOLF SET*

4 in. high range, 5 in. high club, 4 1/2 in. high ball
1306-Y-7274 \$2.09 13-pc. set

11. NEW! FEMALE GOLFER 4 1/2 in. high

2113-Y-9000 \$1.79 each

12. COMICAL GOLFER

1 1/2 in. high
2113-Y-2554 \$2.09 each

13. FISHY SITUATION

1 1/2 in. 2113-Y-2074 \$2.69 each

14. END OF DOCK FISHERMAN

Just sail away to retirement. 4 1/2 in. high
2113-Y-4832 \$2.69 each

15. FRUSTRATED FISHERMAN 4 1/2 in. high

2113-Y-2384 \$3.29 each

16. MESSAGE CAKE PICKS

Place on cake message. 4 1/2 in. high
1005-Y-726 \$1.39 pack of 2

17. SHARP SHOOTER 5 1/2 in. high

2113-Y-2422 \$2.99 each

18. JAUNTY JOGGER 4 1/2 in. high

2113-Y-2066 \$2.69 each

19. ARMCHAIR QUARTERBACK

1 1/2 in. high
2113-Y-1302 \$2.69 2-pc. set

20. LAZY BONES

1 1/2 in. high
2113-Y-2414 \$2.69 each

21. PARTY GUY 3 x 3 1/2 in. high

2113-Y-3739 \$7.69 each

22. BACKYARD GARDENER 4 1/2 in. high

2113-Y-1973 \$2.09 each

23. ALL THUMBS 5 in. high

2113-Y-2686 \$2.09 each

24. OL' SMOKY

Man 5 1/2 in. tall, girl 2 1/2 in. tall
2113-Y-2694 \$2.09 2-pc. set

25. BIG BOSS

3 1/2 in. high x 2 1/2 in. long
2113-Y-3798 \$2.69 each

TOPPERS

1. **BATMAN™ CAKE TOP** 3 1/2 in. high
2113-Y 2902 \$1.99 set

2. **NEW! GARFIELD™ PICKS** 3 1/2 to 3 3/4 in. high
2113-Y 9007 \$1.99 set of 6

3. **SESAME STREET SET***
Big Bird 3 in., Oscar the Grouch 2 in., Cookie Monster 2 in., Bert 2 1/4 in., Ernie 2 in. high
2113-Y-1728 \$2.99 5-pc. set

4. **BIG BIRD PICK*** 3 1/2 in. high
2113-Y-3815 \$1.99 pkg. of 6

5. **COOKIE MONSTER PICK*** 3 1/4 in. high
2113-Y-3813 \$1.99 pkg. of 6

6. **BIG BIRD WITH AGE***
Age indicator 1 to 4 in. high
2113-Y-1430 \$2.09 each



7. **NEW! THE SIMPSONS BIRTHDAY TOPPER** 5 1/4 in. diameter
2113-Y 9005 \$1.99 each

8. **WACKY WITCH** 5 1/4 in. high
2113-Y 0118 \$2.09 each

9. **HAPPY GHOST**
4 1/2 in. high, 2 1/4 in. diameter
2113-Y-3356 \$1.09 each

10. **JACK-O-LANTERNS** 2 in.
2113-Y-3135 \$1.69 set of 4

11. **BLACK CAT PICK** 3 in. high
2113-Y-4301 \$1.39 pack of 6

12. **JACK-O LANTERN PICK** 3 1/2 in. high
2113-Y-4328 \$1.39 pack of 6

13. **SANTA 'N TREE SET**
Santa 2 1/2 in. tall, tree 3 1/4 in. high
2113-Y-1647 \$1.69 2-pc. set

14. **CHRISTMAS TREE PICK**
Festive fun 3 1/2 in. high
2113-Y-4344 \$1.39 pack of 6

15. **SNOWMAN PICK**
Favorite ruddy polly 3 1/2 in. high
2113-Y-4360 \$1.39 pack of 6

16. **HEART CAKE PICK** 2 in. high
1502-Y-1011 \$1.39 pack of 12

17. **SHAMROCK PICK** 3 1/4 in. high
2113-Y-4387 \$1.39 pack of 6

18. **EASTER BUNNY PICK** 3 1/4 in. high
2113-Y 4476 \$1.39 pack of 6

19. **GOOD LUCK KEY PICK** 3 1/4 in. high
2113-Y-3801 \$1.39 pack of 6

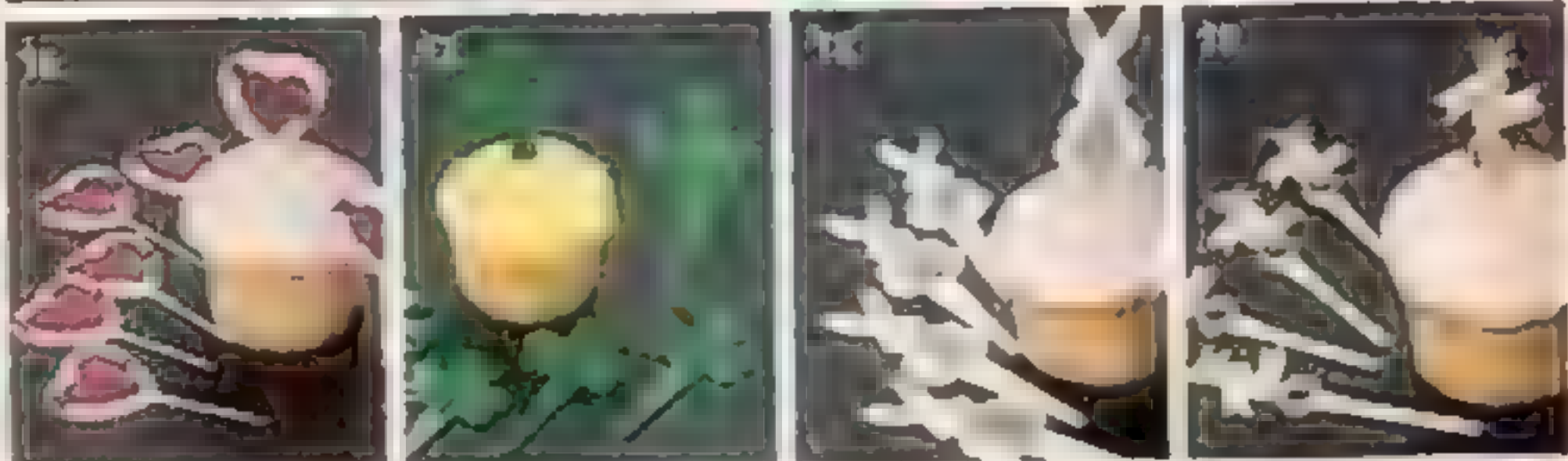
20. **GRADUATION CAKE PICKS** 3 in. high
1 1/2 in. on 1 1/4 in. pack
2113-Y 3803 \$1.39 pack of 6

21. **SUCCESSFUL GRAD** 4 1/2 in. tall
2113-Y-4549 \$1.69 each

22. **GLOWING GRAD** 4 1/2 in. tall
2113-Y 1833 \$1.69 each

23. **GLAD GRADUATE** 4 1/2 in. tall
2113-Y-1817 \$2.09 each

24. **HAPPY GRADUATE** 5 in. tall
2113-Y-1818 \$2.09 each



TOPPERS & CANDLES



For more information on our sets for children's parties, please call 1-800-231-2811. We'll be happy to help you choose the perfect set for your child's birthday party.

1. **NEW! BASEBALL STAR**
2113-Y-2819 \$2.49 each
2. **NEW! SOCCER STAR**
2113-Y-2815 \$2.49 each
3. **NEW! DINOSAUR PARTY**
2113-Y-2825 \$2.49 each
4. **NEW! BIRTHDAY BEARS**
2113-Y-2823 \$2.49 each
5. **NEW! PARTY! PARTY!**
2113-Y-2821 \$2.49 each
6. **NEW! ROCK & ROLL**
2113-Y-2814 \$2.49 each
7. **NEW! KING FOR A DAY**
2113-Y-2822 \$2.49 each
8. **NEW! VICTORIAN HEARTS**
2113-Y-2820 \$2.49 each
9. **NEW! BALLERINA BUNNY**
2113-Y-2824 \$2.49 each
10. **NEW! LITTLE LOCOMOTIVE**
2113-Y-2818 \$2.49 each
11. **NEW! CIRCUS FRIENDS**
2113-Y-2816 \$2.49 each
12. **NEW! HAPPY CLOWNS**
2113-Y-2817 \$2.49 each
13. **NEW! RACE CARS**
4 cars, 6 candles
2113-Y-1467 \$1.99 each
14. **NEW! SHIPS**
6 ships, 6 candles
2113-Y-1468 \$1.99 each
15. **NEW! AIRPLANES**
4 airplanes, 6 candles
2113-Y-1469 \$1.99 each
16. **NEW! HELICOPTERS**
2 helicopters, 6 candles
2113-Y-1470 \$1.99 each
17. **NEW! TRUCKS**
5 trucks, 6 candles
2113-Y-1471 \$1.99 each

18. **TRAIN CAKE TOP SET**
All aboard this 12-piece set!
Train 1' x 4" to 1' x 8" in high
6 candles 2 1/2" in high
2113-Y-9004 \$2.49 set
19. **NEW! BALLERINAS**
6 ballerinas, 6 candles
2113-Y-1472 \$2.49 each
20. **CELEBRATION CANDLES** 2 1/2" in. high
24 in pkg. 59¢ per pkg.
Assl. 2811-Y-215
White 2811-Y-207
Yellow 2811-Y-208
Red 2811-Y-209
Blue 2811-Y-210
Green 2811-Y-211
Pink 2811-Y-213
Black 2811-Y-224
Neon 69¢ per pkg.
2811-Y-225
21. **CELEBRATION JUMBO CANDLES**
3 1/2" in. high
10 in pkg. 59¢ per pkg.
Assl. 2811-Y-222
Red 2811-Y-201
White 2811-Y-202
Green 2811-Y-203
Pink 2811-Y-204
Blue 2811-Y-205
Yellow 2811-Y-206
Black 2811-Y-223
Neon 69¢ per pkg.
Assl-Pink, Green, Yellow, Orange 2811-Y-221
22. **NEW! GOLD AND SILVER CANDLES**
10 gold candles for special celebrations
2811-Y-9122 \$1.49 pkg.
8 jumbo gold candles mark those special occasions
2811-Y-9124 \$1.49 pkg.
10 silver candles perfect for anniversaries
2811-Y-9123 \$1.49 pkg.
8 jumbo silver candles cause for celebration
2811-Y-9125 \$1.49 pkg.
23. **NEW! JUMBO CRAYON CANDLES**
8 candles color their birthday happy
2811-Y-226 \$1.49 pkg
24. **NEW! CRAYON CANDLES**
10 candles for a big time party
2811-Y-227 \$1.49 pkg

NOTE: For safety reasons, these candles should be used under adult supervision.

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1. NEW! BIG BIRD CANDLES

\$2.79 each 3 in. high
2811-Y-911 Big Bird #1
2811-Y-912 Big Bird #2
2811-Y-913 Big Bird #3
2811-Y-914 Big Bird #4

2. NEW! BIG BIRD HAPPY BIRTHDAY CANDLES

2811-Y-910 \$2.79 each

3. NEW! 5-PC. SIMPSON CANDLE SET 2 to 3

Everyone's wacky favorite
2811-Y-1990 \$3.49 set

4. NEW! MAGGIE SIMPSON #1

Barb's little sister 3 in. high
2811-Y-1991 \$2.49 each

5. NEW! NUMERAL CANDLES

Numbers 0 thru 9 and ? Green
candle. 2 1/2 in. high
59¢ each

Number 0 2811-Y-9100
Number 1 2811-Y-9101
Number 2 2811-Y-9102
Number 3 2811-Y-9103
Number 4 2811-Y-9104
Number 5 2811-Y-9105
Number 6 2811-Y-9106
Number 7 2811-Y-9107
Number 8 2811-Y-9108
Number 9 2811-Y-9109
? 2811-Y-9110

6. NEW! HAPPY ANNIVERSARY

Resin. 2 1/2 x 3 in.
2811-Y-495 \$1.99 each

7. NEW! HAPPY BIRTHDAY

Decorate quickly 3 1/2 x 2 1/4 in.
2811-Y-490 \$1.99 each

8. NEW! TWO HEARTS

Perfect for romantic occasions
2 1/4 x 3 1/4 in.

2811-Y-1214 \$1.99 each

9. NEW! TEDDY BEAR #1

Kid's favorite 3 in. high
2811-Y-100 \$2.49 each

10. NEW! TEDDY BEAR HAPPY BIRTHDAY

2 1/4 x 2 1/4 in.
2811-Y-110 \$2.49 each

11. NEW! OVER THE HILL-30

Has it been that long?

2 1/2 x 3 1/4 in.
2811-Y-9111 \$1.99 each

12. NEW! OVER THE HILL-40

Say it so 2 1/2 x 2 1/4 in.
2811-Y-9112 \$1.99 each

13. NEW! RELIGHTING CANDLES

2 1/2 in. high
Have the last laugh 11.99
2811-Y-220 99¢

14. SLENDERS

24 long, slender candles for all
occasions 6 1/2 in. high

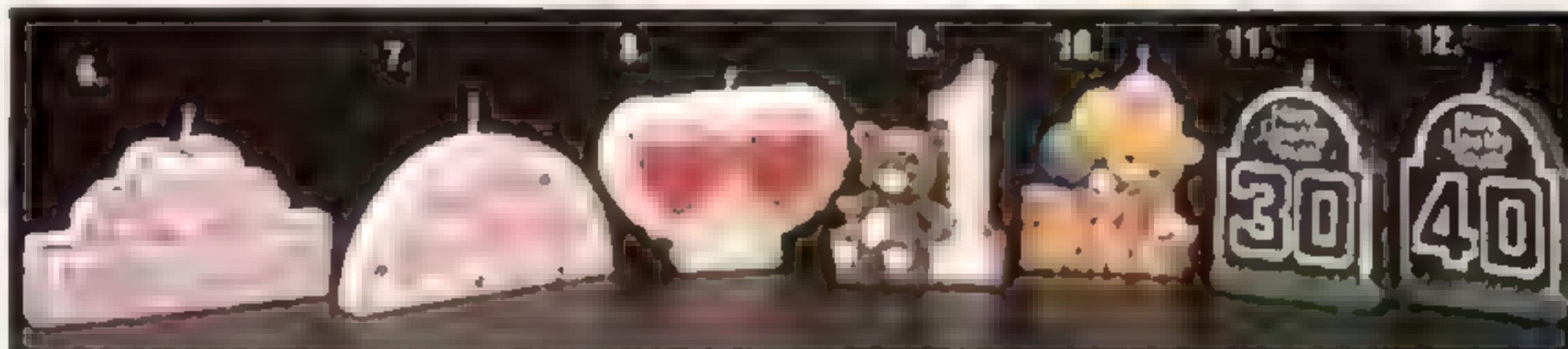
2811-Y-1188 79¢

15. NEW! SPARKLERS

2 1/2 in. high
2811-Y-1230 99¢

16. NEW! CANDLE HOLDERS

Multi-color - 12 per set
2811-Y-150 79¢ set



17. NEW! 4-PC. DARLING DOLLS SET

1 1/2 in. high
2811-Y-9131 \$2.99 set

18. NEW! 4-PC. ARMY SET

Just like the big guys
1 1/2 in. high
2811-Y-9130 \$2.99 set

19. NEW! 4-PC. NEW ARRIVAL SET

1 1/2 in. high
2811-Y-9132 \$2.99 set

20. NEW! 4-PC. BIG TOP SET

Circus time ahead
1 1/2 to 2 in. high
2811-Y-9133 \$2.99 set

21. NEW! 4-PC. PLAY BALL SET

2 1/2 in. high
2811-Y-9134 \$2.99 set

22. 4-PC. PARTY TEDDY BEAR CANDLE SET

1 1/2 in. high 4 candle party favors
2811-Y-214 \$2.99 set

23. 4-PC. LITTLE DINOSAUR CANDLE SET

Butterfly play favors
1 1/2 in. high
2811-Y-216 \$2.99 set

24. 4-PC. BIRTHDAY TRAIN CANDLE SET

4-piece set
1 in. to 1 1/2 in. high
2811-Y-218 \$2.99 set

Note: In order to receive these candles at the best price, please order a short box and add set shipping before returning candles.

Designer Series by Ellen Williams



introducing a new collection of wedding cake toppers. Each topper is hand-crafted and features a unique design. The toppers are made of high-quality materials and are perfect for any wedding.

For a wedding bride and groom, these magical moments are truly unforgettable. The bride and groom are the stars of the show, and the wedding cake toppers are the perfect way to celebrate their love.

1. NEW! HEAVENLY

A lovely African American couple bowing in front of a heart-shaped arch. The arch is made of white lace and is decorated with white flowers. The couple is wearing white wedding dresses and black tuxedos.

Grey Tux 118 Y 603 \$85.00 each
Black Tux 118 Y 604 \$85.00 each

2. NEW! SWEETHEARTS

A bride and groom standing in front of a heart-shaped arch. The arch is made of white lace and is decorated with white flowers. The couple is wearing white wedding dresses and black tuxedos.

Grey Tux 118 Y 605 \$85.00 each
Black Tux 118 Y 606 \$85.00 each

3. GLORIOUS

A bride and groom standing in front of a heart-shaped arch. The arch is made of white lace and is decorated with white flowers. The couple is wearing white wedding dresses and black tuxedos.

Grey Tux 118 Y 425 \$60.00 each
Black Tux 118 Y 420 \$60.00 each

4. CLASSIQUE

A bride and groom standing in front of a heart-shaped arch. The arch is made of white lace and is decorated with white flowers. The couple is wearing white wedding dresses and black tuxedos.

Grey Tux 118 Y 410 \$50.00 each
Black Tux 118 Y 415 \$50.00 each

5. DREAMS COME TRUE

A bride and groom standing in front of a heart-shaped arch. The arch is made of white lace and is decorated with white flowers. The couple is wearing white wedding dresses and black tuxedos.

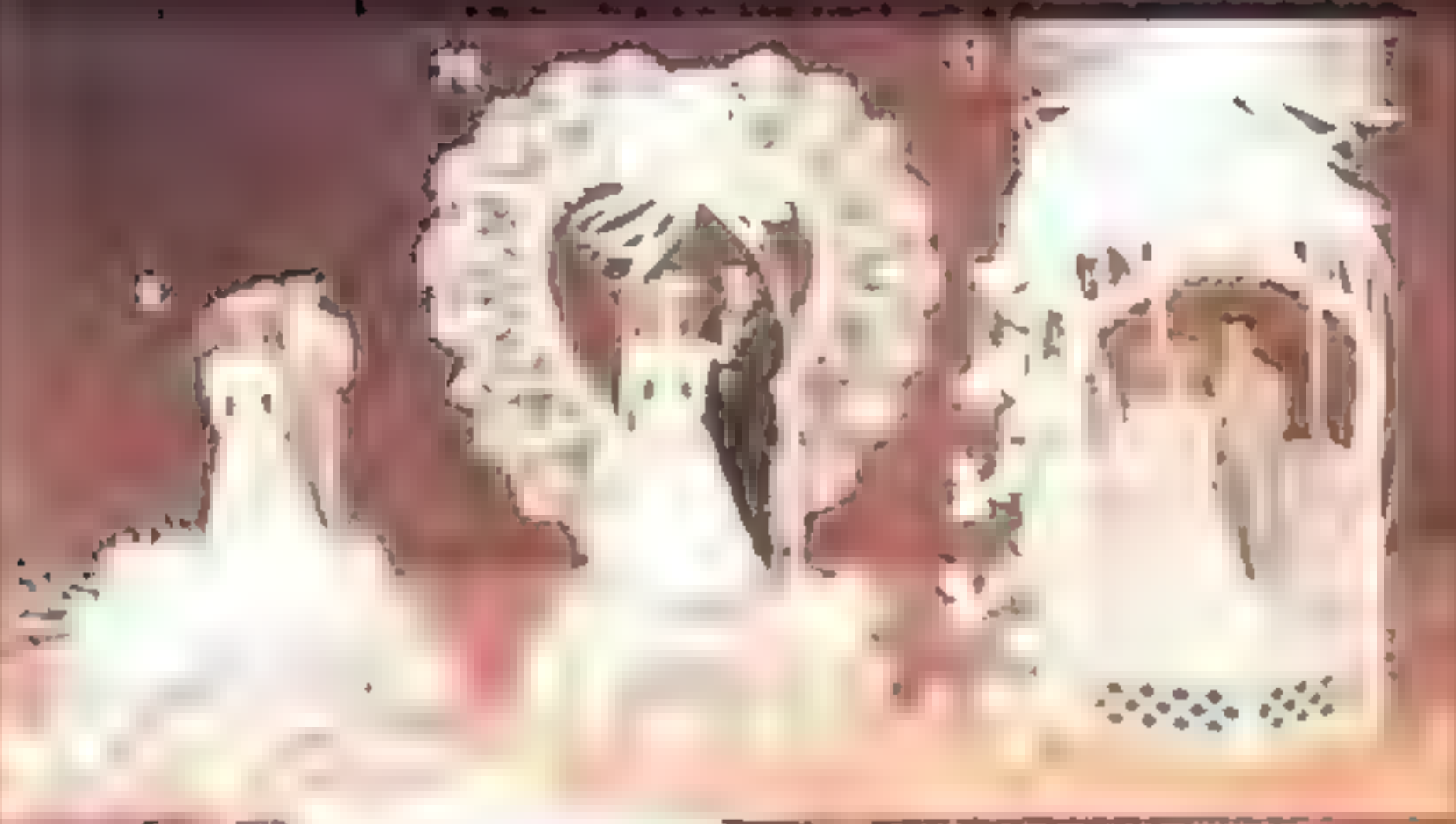
Grey Tux 118 Y 400 \$60.00 each
Black Tux 118 Y 405 \$60.00 each

6. ROSE

A bride and groom standing in front of a heart-shaped arch. The arch is made of white lace and is decorated with white flowers. The couple is wearing white wedding dresses and black tuxedos.

7. BEAUTIFUL

A bride and groom standing in front of a heart-shaped arch. The arch is made of white lace and is decorated with white flowers. The couple is wearing white wedding dresses and black tuxedos.



ROSE GARDEN

A glorious floral arch of roses, tuberoses and "pearl" flowers frame a lovely porcelain bride and groom.

White Setting Grey Tux	118-Y-470	\$75.00 each
White Setting Black Tux	118-Y-475	\$75.00 each
Grey Setting Grey Tux	118-Y-480	\$75.00 each
Grey Setting Black Tux	118-Y-485	\$75.00 each

BEAUTIFUL

A porcelain couple in a nest of tuberoses, "pearl" flowers and lilies. On a base of leaves.

6 in. high couple		
Grey Tux	118-Y-440	\$70.00 each
Black Tux	118-Y-445	\$70.00 each

8. TIMELESS

A radiant porcelain bisque couple under a dappled arch of "pearls." Adorned with lovely floral and

Grey Tux	118-Y-450	\$75.00 each
Black Tux	118-Y-455	\$75.00 each

9. DELICATE JOY

Sit like tiny porcelain couple on a lily tufted base dotted with lovely floral blooms and streamers.

6 in. high includes 4 1/2 in. high couple		
Grey Tux	108-Y-640	\$40.00 each
Black Tux	108-Y-645	\$40.00 each

10. SWEET BEGINNINGS

Lacy heart frames a tiny, precious porcelain couple. Lace and lily dotted base is inset with a seal.

Grey Tux	118-Y-495	\$60.00 each
Black Tux	118-Y-490	\$60.00 each

11. EVERLASTING

A dramatic garden is the setting for this glorious tiny porcelain couple. Lush sprays of lilies, ribbons and flowing tulle of the valley. 11 1/2 in. high includes 4 1/2 in. high couple.

Grey Tux	118-Y-500	\$60.00 each
Black Tux	118-Y-505	\$60.00 each

Designer Series by Ellen Williams



1. NEW! ALLURE

An enchanting garden adorned with a profusion of lush and delicate flowers, including roses, peonies, and hydrangeas, creating a romantic and dreamy atmosphere.

White/Ivory White Couple Grey Tux 101-Y-1782
White/Ivory White Couple Black Tux 101-Y-1783
White/Ivory Black Couple Grey Tux 101-Y-1784
White/Ivory Black Couple Black Tux 101-Y-1785

2. TRUE LOVE

Featuring a classic and elegant design, this topper depicts a couple in traditional wedding attire, surrounded by a lush garden of soft roses and hydrangeas.

103-Y-410 \$40.00 each

3. CROWNING GLORY

Two fluttering doves in flight, symbolizing peace and love, are the focal point of this elegant topper, set against a backdrop of soft roses and hydrangeas.

103-Y-405 \$40.00 each

4. NEW! HEART'S DESIRE

Delicate lace, flowers, and a heart-shaped motif create a romantic and elegant design, perfect for a wedding ceremony.

White Couple Grey Tux 101-Y-1790 \$22.00 each
White Couple Black Tux 101-Y-1791 \$22.00 each

5. NEW! LOVE'S DELIGHT

Featuring a classic and elegant design, this topper depicts a couple in traditional wedding attire, surrounded by a lush garden of soft roses and hydrangeas.

White Couple Grey Tux 101-Y-1786 \$22.00 each
White Couple Black Tux 101-Y-1787 \$22.00 each

7. NEW! GARDEN DELIGHT

Featuring a classic and elegant design, this topper depicts a couple in traditional wedding attire, surrounded by a lush garden of soft roses and hydrangeas.

White Couple Grey Tux 101-Y-1788 \$22.00 each
White Couple Black Tux 101-Y-1789 \$22.00 each
Black Couple Grey Tux 101-Y-1790 \$22.00 each
Black Couple Black Tux 101-Y-1791 \$22.00 each

8. NEW! WEDDING DREAM

Featuring a classic and elegant design, this topper depicts a couple in traditional wedding attire, surrounded by a lush garden of soft roses and hydrangeas.

White Couple Grey Tux 101-Y-1792 \$22.00 each
White Couple Black Tux 101-Y-1793 \$22.00 each



9. **BLESSED EVENT**

Two satin and "pearl" trimmed bells tell this most sacred union. "Gold" cross crowns with bloom tied around bell. 9 1/2 in. high.

103-Y-845 \$40.00 each

10. **INSPIRATION**

The golden bells are highlighted by a white lace flowing with lace hearts. A gold heart, with pearls, drapes cross and base. 8 1/2 in. high.

106-Y-355 \$16.00 each

11. **MAGICAL**

Shining in this romantic event are satin bells wrapped with a shimmery gold or silver-edged ribbon. At under a lucite look heart. A white bell jewel for wedding or anniversary. 8 1/2 in. high.

Gold 103-Y-1473 \$40.00 each

Silver 103-Y-1474 \$40.00 each

12. **OPULENCE**

"Pearl" adorned wedding bells. A heart of "pearl" ribbon and a "pearl" heart tied to a 9 1/2 in. high.

103-Y-470 \$40.00 each

13. **EXUBERANCE**

Two golden bells are tied with a white ribbon and a white heart. A white heart, with pearls, drapes cross and base. 8 1/2 in. high.

103-Y-440 \$25.00 each

14. **LOVE FOREVER**

A pair of golden bells, hanging together, of two hearts in a heart of a white ribbon. A white bell jewel for wedding or anniversary. 8 1/2 in. high.

103-Y-435 \$25.00 each

15. **REJOICE**

Two beautiful bells tell this union. A heart of white and wedding gold ribbon. A heart of white ribbon and gold ribbon. 8 1/2 in. high.

103-Y-415 \$35.00 each

16. **MASTERPIECE**

Two golden bells are tied with a white ribbon and a white heart. A white heart, with pearls, drapes cross and base. 8 1/2 in. high.

Ivory 103-Y-425 \$40.00 each

White 103-Y-430 \$40.00 each

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Wedding Bell Company



BIRTHDAYS!

*Fun in the sun ideas
are bound to make
a big splash!*



Designer Series by Ellen Williams



Introducing the most life like collection of wedding figurines in sturdy, matte-finished plastic. Delicately detailed with lulle veiling, hand painted facial features, and softly-blooming flowers. A keepsake-quality collection from noted giftware designer, Ellen Williams.

1. HAPPIEST DAY COUPLE

Sweetly posed African American couple ready to exchange vows, with blushing rose bouquets and headpiece. 4 1/2 in. high.

White Tux 202-Y-305
Black Tux 202-Y-306
Grey Tux 202-Y-304 \$6.99 each

2. SWEETHEARTS WHITE COUPLE

Soft lulle veil on modern bride flows over lace dress. Plastic 4 1/2 in. high.

Grey Tux 202-Y-307
Black Tux 202-Y-308
White Coat 202-Y-309 \$4.99 each

3. LASTING LOVE WHITE COUPLE

Sheath of lace, with delicate, flowing train. Plastic 4 1/2 in. high.

White Tux 202-Y-303
Black Tux 202-Y-302
Grey Tux 202-Y-301 \$6.99 each

4. SWEET SYMPHONY*

A delightful musical couple. Playful & tender. Matched hand painted details, and delicate quality. In a sturdy, hand-crafted and hand painted piece. This material allows for striking, lifelike detail. 4 1/2 in. high.

Grey Tux 215-Y-775
Black Tux 215-Y-776 \$50.00 each

5. DESIGNER BRIDESMAID

So many beautiful brides to match many brides. 4 1/2 in. high. Packaged in sets.

Pink 203-Y-310
Emerald 203-Y-311
Light Mauve 203-Y-312
Light Blue 203-Y-313
Amethyst 203-Y-314
Raspberry 203-Y-315
Sapphire 203-Y-316
Black 203-Y-317

6. DESIGNER GROOM

Handsome groom. 4 1/2 in. high.

White Tux 203-Y-318
Black Tux 203-Y-319
Grey Tux 203-Y-320

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L. P. H. THE GIFTWARE CO.
L. P. H. THE GIFTWARE CO.



Why not add to the magic of that wonderful day with enchanted figurines and musical ornaments? Hand-crafted and hand-painted fine porcelain figurine keepsake quality, often with "pearl" accents.

7. MARY AND CHARLES*

This musical creation echoes fond memories of the past. Turn-of-the-century couple stands on a base of bells and flowers. Plays "Cair de Lune." 8 in. high. 215-Y-772 \$75.00

8. ASHLEY AND STEVEN*

Coveted musical ornament makes a perfect wedding keepsake. Modern couple on a base of bells and flowers. Plays "Through the Eyes of Love." 8 1/2 in. high. 215-Y-773 \$75.00

9. PERFECT HARMONY*

Engaging modern African-American couple created with a keen eye for detail. Bride radiates with "pearl" necklace and beautiful handcrafted rose bouquet. Plays "The Wedding March." 8 in. high. 215-Y-771 \$110.00

10. TOGETHER FOREVER*

Traditional wedding couple. Bride in classic white gown and groom in dark suit. Couple holds hands. Plays "The Wedding March." 8 in. high. 215-Y-770 \$110.00

11. ONE DREAM COUPLE

Loving Ellen Williams couple shares their first exchange wedding vows. 8 in. high. 214-Y-420 Grey Tuxedo \$25.00

214-Y-425 Black Tuxedo \$25.00

12. TOGETHER FOREVER COUPLE

Romantic Ellen Williams porcelain couple in traditional bridal pose. 6 1/2 in. high. 214-Y-400 Grey Tuxedo \$35.00

214-Y-405 Black Tuxedo \$35.00

13. PERFECT HARMONY COUPLE

Avant garde couple in fine porcelain from Ellen Williams. African-American pair hold hands while in fragrant roses. 8 1/2 in. high. 214-Y-603 Grey Tuxedo \$39.50

214-Y-604 Black Tuxedo \$39.50

14. ADORING COUPLE

Charley Ellen Williams pair dance their all-important first waltz with stars in their eyes. 6 in. high. 214-Y-605 Grey Tuxedo \$45.00

214-Y-606 Black Tuxedo \$45.00

15. PETITE TOGETHER FOREVER COUPLE

Petite Ellen Williams porcelain figure is perfect for cakes and table settings. 4 1/2 in. high. 214-Y-437 Grey Tuxedo \$30.00

214-Y-439 Black Tuxedo \$30.00

*Copyright © 1999 by Ellen Williams. All rights reserved. Figurines crafted by Ellen Williams.

Designer Series by Ellen Williams



1 NEW! MINI BOUQUET

Small floral bouquet set in a clear glass vase. Vase diameter 4 inches. Excellent look attached to pews or cars as well as placed by your lips.
211-Y-604 pack of 3 \$18.00 pack of 3

2 SHIMMERING RIBBON TIER TOP

Contemporary spray with tulle and "pearl" dotted ribbon. Top tier decoration for wedding cake.
211-Y-1993 \$12.50 each

3 BLOSSOM TIER TOP

Contemporary spray with tulle and "pearl" dotted ribbon. Top tier decoration for wedding cake.
211-Y-1991 \$7.00 each

4 PEARL LEAVES TIER TOP

Contemporary spray with tulle and "pearl" dotted ribbon. Top tier decoration for wedding cake.
211-Y-1994 \$15.00 each

5 PEARL TIER TOP

"Pearl" wisps decorate blossoms and flower spray. Top tier decoration for wedding cake.
211-Y-1992 \$12.50 each

Loving TRADITIONS™

5. BEARER'S PILLOW

Embroidered lace with el...

120-Y-107 \$20.00 each

120-Y-106 \$20.00 each

120-Y-108 \$16.00 each

120-Y-104 \$16.00 each

120-Y-105 \$16.00 each

120-Y-106 \$20.00 each

120-Y-107 \$20.00 each

120-Y-108 \$16.00 each

120-Y-109 \$16.00 each

120-Y-110 \$16.00 each

120-Y-111 \$16.00 each

120-Y-112 \$16.00 each

120-Y-113 \$16.00 each

120-Y-114 \$16.00 each

120-Y-115 \$16.00 each

120-Y-116 \$16.00 each

120-Y-117 \$16.00 each

120-Y-118 \$16.00 each

120-Y-119 \$16.00 each

120-Y-120 \$16.00 each

120-Y-121 \$16.00 each

120-Y-122 \$16.00 each

120-Y-123 \$16.00 each

120-Y-124 \$16.00 each

120-Y-125 \$16.00 each

6. BRIDE'S HANDKERCHIEF

Lacy cotton handkerchief to tuck into handbag

White 120-Y-500 \$5.00 each

Blue 120-Y-502 \$5.00 each

Ivory 120-Y-501 \$5.00 each

120-Y-503 \$5.00 each

120-Y-504 \$5.00 each

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120-Y-525 \$5.00 each

7. CHAMPAGNE GLASSES SET

Lead crystal for toast master and bridesmaid

120-Y-210 \$24.00 set

120-Y-211 \$24.00 set

120-Y-212 \$24.00 set

120-Y-213 \$24.00 set

120-Y-214 \$24.00 set

120-Y-215 \$24.00 set

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120-Y-228 \$24.00 set

120-Y-229 \$24.00 set

120-Y-230 \$24.00 set

8. SHERBET GLASSES SET

Enhanced with satin ribbons, 4 1/2" high

Bride and Groom 120-Y-203 \$14.00 set

Anniversary Wishes 120-Y-205 \$14.00 set

120-Y-204 \$14.00 set

120-Y-206 \$14.00 set

120-Y-207 \$14.00 set

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120-Y-228 \$14.00 set

120-Y-229 \$14.00 set

120-Y-230 \$14.00 set

9. TOASTING GLASSES SET

Fluted leaded crystal, 8 1/2" high, with satin ribbons

120-Y-200 \$24.00 set

120-Y-201 \$24.00 set

120-Y-202 \$24.00 set

120-Y-203 \$24.00 set

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120-Y-228 \$24.00 set

120-Y-229 \$24.00 set

120-Y-230 \$24.00 set

10. WEDDING BELL

Leaded crystal etched with traditional bridal couple design

120-Y-900 \$17.50 each

120-Y-901 \$17.50 each

120-Y-902 \$17.50 each

120-Y-903 \$17.50 each

120-Y-904 \$17.50 each

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120-Y-906 \$17.50 each

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120-Y-989 \$17.50 each

120-Y-990 \$17.50 each

120-Y-991 \$17.50 each

120-Y-992 \$17.50 each

WEDDING ORNAMENTS



1. FIRST WALTZ

A romantic moment immortalized in glazed porcelain by Xmasco, Inc. A love-lorn couple waltzes beneath arched windows, etched their names in delicate lace and tulle around the lovely pair. 7 1/4 in. high
118-Y-435 \$55.00 each

2. MOONLIGHT SERENADE

Romantic couple share an embrace under a full moon, with a starry background. Glazed porcelain figurine crafted by Xmasco, Inc. 8 1/2 in. high
118-Y-430 \$55.00 each
© 1991 Xmasco, Inc.

3. SOPHISTICATION

Beautiful porcelain bride and groom under a burst of lily of the valley and salt tulle. United with a delicate shimmering "pearls" 8 1/2 in. high
White Coat 117-Y-202 \$45.00 each
Black Coat 117-Y-201 \$45.00 each

4. NEW! WEDDING BLISS

Lacy double-arched doorway surrounds a beautiful porcelain pair as they exchange vows. Lush blooms and salt tulle surround 10 1/2 in. high
White Coat 117-Y-7331 \$28.00 each
Black Coat 117-Y-7332 \$28.00 each



5. BRIDAL WALTZ

Making that all important commitment in perfect vision. Charming arched windows share a view of our porcelain couple gliding in graceful harmony. Ruffles of lace and tulle decorate the bead-embossed base and outline windows. 7 1/2 in. high
Coat Ornament Stock No. Price
White White 117-Y-321 \$40.00 each
Black White 117-Y-322 \$40.00 each
White Ivory 117-Y-329 \$40.00 each
Black Ivory 117-Y-330 \$40.00 each

6. LOVE'S FANFARE

A flourish and flair. Full fan and ruffly swirl of lace lends our exquisitely detailed porcelain couple. A wealth of flowers and pearl strands float on lacy waves. Scalloped base is decorated. 8 1/2 in. high
White Coat 117-Y-401 \$50.00 each
Black Coat 117-Y-402 \$50.00 each

7. NEW! ORCHID CASCADE

Embracing porcelain couple dancing beneath a soft canopy of blooming orchids. 9 in. high
White Coat 117-Y-7333 \$33.00 each
Black Coat 117-Y-7334 \$33.00 each



8. LOVE'S FANFARE
A flourish and flair. Full fan and ruffly swirl of lace lends our exquisitely detailed porcelain couple. A wealth of flowers and pearl strands float on lacy waves. Scalloped base is decorated. 8 1/2 in. high
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Black Coat 117-Y-402 \$50.00 each

11. BRIDAL WALTZ
Making that all important commitment in perfect vision. Charming arched windows share a view of our porcelain couple gliding in graceful harmony. Ruffles of lace and tulle decorate the bead-embossed base and outline windows. 7 1/2 in. high
White Coat 117-Y-321 \$40.00 each
Black White 117-Y-322 \$40.00 each
White Ivory 117-Y-329 \$40.00 each
Black Ivory 117-Y-330 \$40.00 each

12. LOVE'S FANFARE
A flourish and flair. Full fan and ruffly swirl of lace lends our exquisitely detailed porcelain couple. A wealth of flowers and pearl strands float on lacy waves. Scalloped base is decorated. 8 1/2 in. high
White Coat 117-Y-401 \$50.00 each
Black Coat 117-Y-402 \$50.00 each

13. NEW! WEDDING BLISS
Lacy double-arched doorway surrounds a beautiful porcelain pair as they exchange vows. Lush blooms and salt tulle surround 10 1/2 in. high
White Coat 117-Y-7331 \$28.00 each
Black Coat 117-Y-7332 \$28.00 each

14. LOVE'S FANFARE
A flourish and flair. Full fan and ruffly swirl of lace lends our exquisitely detailed porcelain couple. A wealth of flowers and pearl strands float on lacy waves. Scalloped base is decorated. 8 1/2 in. high
White Coat 117-Y-401 \$50.00 each
Black Coat 117-Y-402 \$50.00 each

15. BRIDAL WALTZ
Making that all important commitment in perfect vision. Charming arched windows share a view of our porcelain couple gliding in graceful harmony. Ruffles of lace and tulle decorate the bead-embossed base and outline windows. 7 1/2 in. high
White Coat 117-Y-321 \$40.00 each
Black White 117-Y-322 \$40.00 each
White Ivory 117-Y-329 \$40.00 each
Black Ivory 117-Y-330 \$40.00 each

8. LUSTROUS LOVE

A burst of tiny pearls is framed and accented with larger pearls and trimmed with gleaming "pearls." Satin roses bloom while "pearls" are suspended in transparent strings around the happy joined porcelain couple.

White 117-Y-621 \$35.00 each
Pink 117-Y-623 \$35.00 each

9. SPLENDID

Sweeping curve of lucid porcelain figures adorning glazed porcelain pair. Dainty vase holds a matching spray of flowers that adorns base. Add real flowers. 10 1/2 in. high.

White 117-Y-506 \$28.00 each
Pink 117-Y-507 \$28.00 each
Peach 117-Y-450 \$28.00 each

10. GARDEN ROMANCE

Charming porcelain couple stands in garden bed with flowering plants. Dainty vase and flowers complete the romantic landscape. 11 1/2 in. high.

White Indescent 117-Y-711 \$30.00 each

11. RHAPSODY

Gracefully posed couple is framed with flowers and trim. Sparkling crystals, glass shards, or crystals. 9 1/2 in. high.

Pink 117-Y-305 \$25.00 each
White 117-Y-301 \$25.00 each

12. REFLECTIONS

Stark stream-brook and porch scene. Dramatic lucid-luck background to porcelain couple, lake boat, trees, and flowers. 8 in. high.

Blue 117-Y-130 \$25.00 each
White 117-Y-268 \$25.00 each
Pink 117-Y-297 \$25.00 each

13. ECSTASY

Sprays of flowers and leaves surround the romantic porcelain pair. Dainty vase forms lovely base. 9 1/2 in. high.

White 117-Y-831 \$40.00 each

14. PROMISE

Simple beauty. Dramatic lucid-luck frames dainty white porcelain couple. Crystal-look base is covered with tiny ribbons and fabric flowers. 9 1/2 in. high.

White 117-Y-315 \$25.00 each
Pink 117-Y-311 \$25.00 each

15. DEVOTION

Lucid-luck arch is framed with gleaming bells and lace. Glazed porcelain couple stands on pedestal base of flowers and pearl strands. 9 1/2 in. high.

White 117-Y-425 \$25.00 each



WEDDING ORNAMENTS



1. NEW! TENDER LOVE

Tulle spray sets the backdrop for couple exchanging vows. 8 1/2 in. high

Coat	Couple	Stock No.	Each
White	White	114-Y-402	\$17.00
Black	White	114-Y-403	\$17.00
Grey	White	114-Y-401	\$17.00

2. NEW! CASCADE OF LOVE

Loving couple under a full arch of leaves and tulle. 9 1/2 in. high

Coat	Couple	Stock No.	Each
White	White	114-Y-410	\$20.00
Black	White	114-Y-411	\$20.00
Grey	White	114-Y-412	\$20.00
White	Black	116-Y-404	\$20.00
Black	Black	116-Y-405	\$20.00
Grey	Black	116-Y-406	\$20.00

3. NEW! SIMPLICITY

Embracing couple stands in front of filigree heart. Petal base is trimmed with budding rose and tulle.

8 1/4 in. high

Coat	Couple	Stock No.	Each
White	White	114-Y-407	\$14.00
Black	White	114-Y-408	\$14.00
Grey	White	114-Y-409	\$14.00
White	Black	116-Y-402	\$14.00
Black	Black	116-Y-401	\$14.00
Grey	Black	116-Y-403	\$14.00

4. NEW! MAGIC MOMENT

Gazing couple is framed by open filigree heart. Full tulle arch on base.

11 in. high

White Coat	114-Y-404	\$20.00 each
Black Coat	114-Y-405	\$20.00 each
Grey Coat	114-Y-406	\$20.00 each

5. MOONLIT SNOW

Circle of blooms and 'pearl' clusters surround gazing couple. On a lace adorned base. 9 in. high

Coat	Couple	Stock No.	Each
White	White	114-Y-201	\$25.00
Black	White	114-Y-202	\$25.00
White	Black	114-Y-207	\$25.00
Black	Black	114-Y-208	\$25.00
Grey	Black	114-Y-210	\$25.00
Grey	White	114-Y-209	\$25.00

6. PETITE DOUBLE RING COUPLE

Fluttering birds rest on double rings to witness this blessed event. 5 1/2 in. high

Black Coat	104-Y-42413	\$7.00 each
White Coat	104-Y-42428	\$7.00 each

7. SWEET CEREMONY

Seed pearl hearts frame glittering bride and groom. Frame is accented with tulle. 10 in. high

White Coat	101-Y-22028	\$14.00 each
Black Coat	101-Y-22011	\$14.00 each
Grey Coat	101-Y-22045	\$14.00 each

8. PETITE LOVERS IN LACE

It says it all. Gazing couple beneath a double arch of lace. 7 in. high

Coat	Couple	Stock No.	Each
Grey	Black	104-Y-842	\$10.00
Grey	White	104-Y-834	\$10.00
Black	Black	104-Y-302	\$10.00
White	Black	104-Y-301	\$10.00
Black	White	104-Y-818	\$10.00
White	White	104-Y-826	\$10.00

9. MORNING ROSEBUD

Doves in flight above open gate. Soft pink flowers dot landscape. 8 in. high

White Coat	101-Y-44020	\$10.00 each
Black Coat	101-Y-44013	\$10.00 each



10. EYE

Grainy
dotted
5 in.
103-Y-1

11. S

For
crown
8 in.
111-Y-2

12. W

White
Ivory
White

13. G

Simple
Ivory
White

14. H

White
103-Y-1

15. W

103-Y-1

16. S

White
on Ivory
White
on White

WEDDING DECORATIONS

10. EVERLASTING LOVE

Graceful bride and groom figurines surrounded by a lush and lasting bouquet of flowers and greenery. 10 1/2 in. high.
103-Y-236 \$16.00 each

11. SPRING SONG

Perching lovebirds sing the sweetest songs in a garden of peonies and tulips. 9 1/2 in. high.
111-Y-2802 \$16.00 each

12. VICTORIAN CHARM

Graceful bride and groom figurines in a garden of peonies and tulips. 10 1/2 in. high.
Ivory 103-Y-1586 \$20.00 each
White 103-Y-1587 \$20.00 each

13. CIRCLES OF LOVE

Graceful bride and groom figurines in a garden of peonies and tulips. 10 1/2 in. high.
White 103-Y-9004 \$25.00 each

14. HEARTS TAKE WING

Romantic heart-shaped birds perched on a setting of heart-shaped flowers and greenery. 10 1/2 in. high.
103-Y-8218 \$12.00 each

15. WEDDING BELLS

Engage bell clusters in a garden of peonies and tulips. 10 1/2 in. high.
103-Y-1356 \$16.00 each

16. SATIN ELEGANCE

Graceful bride and groom figurines in a garden of peonies and tulips. 10 1/2 in. high.
Ivory on ivory base 109-Y-1007 \$20.00 each
White on white base 109-Y-1001 \$20.00 each



11. MOONLIT SNOW COUPLE

Plastic 4 1/2 in. high

Coat	Couple	Stock No.	Each
White	White	214-Y-563	\$4.49
Black	White	214-Y-555	\$4.49
Grey	White	214-Y-764	\$4.49
White	Black	214-Y-302	\$4.49
Black	Black	214-Y-381	\$4.49
Grey	Black	214-Y-783	\$4.49

12. CLASSIC COUPLE

Plastic 4 1/2 in. high

Coat	Couple	Stock No.	Each
White	White	202-Y-8121	\$4.69
Black	White	202-Y-8110	\$4.69
Grey	White	202-Y-300	\$4.69

Plastic 3 1/2 in. high Poles

Coat	Couple	Stock No.	Each
White	White	203-Y-8221	\$3.99
Black	White	2102-Y-820	\$3.99
Grey	White	203-Y-304	\$3.99
White	Black	203-Y-301	\$3.99
Black	Black	203-Y-302	\$3.99
Grey	Black	203-Y-303	\$3.99

13. ANNIVERSARY COUPLE

Gold or silver crown Plastic 4 1/2 in. high
25th Silver 203-Y-2828 \$3.99 each
50th Gold 203-Y-1821 \$3.99 each

14. BRIDESMAIDS

Plastic 3 1/2 in. high 2 per package

White	203-Y-0279	\$1.99 pkg. of 2
Pink	203-Y-0281	\$1.99 pkg. of 2
Blue	203-Y-0278	\$1.99 pkg. of 2
Yellow	203-Y-0280	\$1.99 pkg. of 2

15. GROOMSMEN

Plastic 3 1/2 in. high 2 per package

Black Coat	203-Y-0282	\$1.99 pkg. of 2
White Coat	203-Y-0283	\$1.99 pkg. of 2
All White	203-Y-0277	\$1.99 pkg. of 2

16. PARTY PARASOLS

4 in. plastic parasols, 5 in. steel shaft
2110-Y-9296 (Pack of 4) \$1.69 each

17. LIBERATED BRIDE

Plastic 4 1/2 in. high
2113-Y-4188 \$3.99 each

18. RELUCTANT GROOM COUPLE

Plastic 4 1/2 in. high
1316-Y-9520 \$4.99 each

19. PEARL LEAF PUFF

5 1/2 in. tulle puff with "pearls"
White 211-Y-1125 \$4.69 each

20. FLORAL PUFF ACCENT

5 1/2 in. tulle puff with soft flower and
pearl sprays

White	211-Y-1011	\$2.99 each
Pink	211-Y-1013	\$2.99 each

21. FLOWER BASKET

Plastic basket ready to decorate
3 x 2 x 2 1/4 in.
White 1008-Y-299 99c each

22. ARTIFICIAL LEAVES

Green or white with gold or silver
Add 1905-Y-0125 to order

Color	1 1/2" pkg.	1 1/4" pkg.	#Per pkg.
Gold	6518 \$2.59	6712 \$2.29	144
Silver	6526 \$2.59	6720 \$2.29	144
Green	7555 \$2.59	7570 \$2.29	12
White	7565 \$2.59		

23. PEARL LEAVES

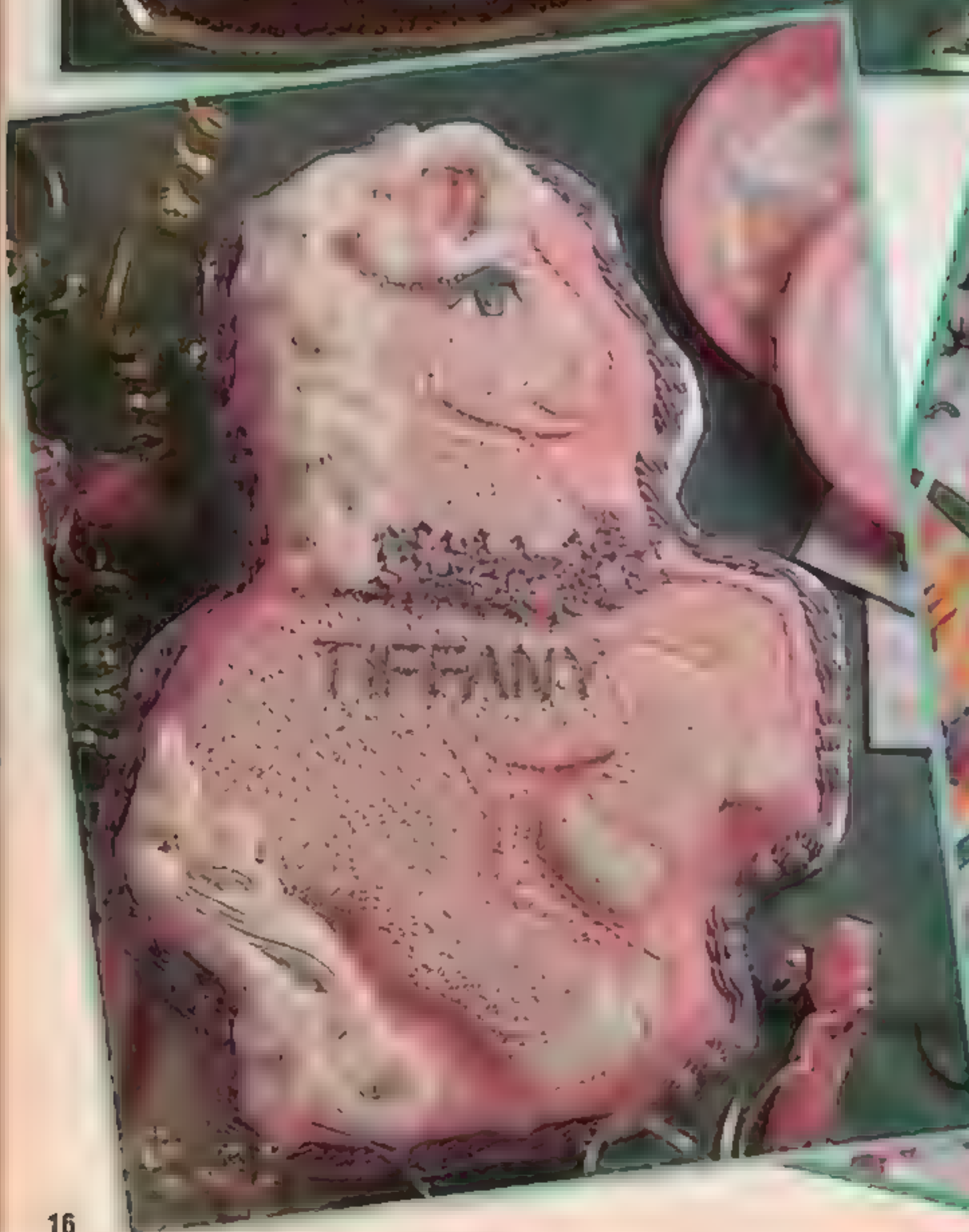
2 per package 2 1/2 in. long
211-Y-1201 \$2.99 per pkg.

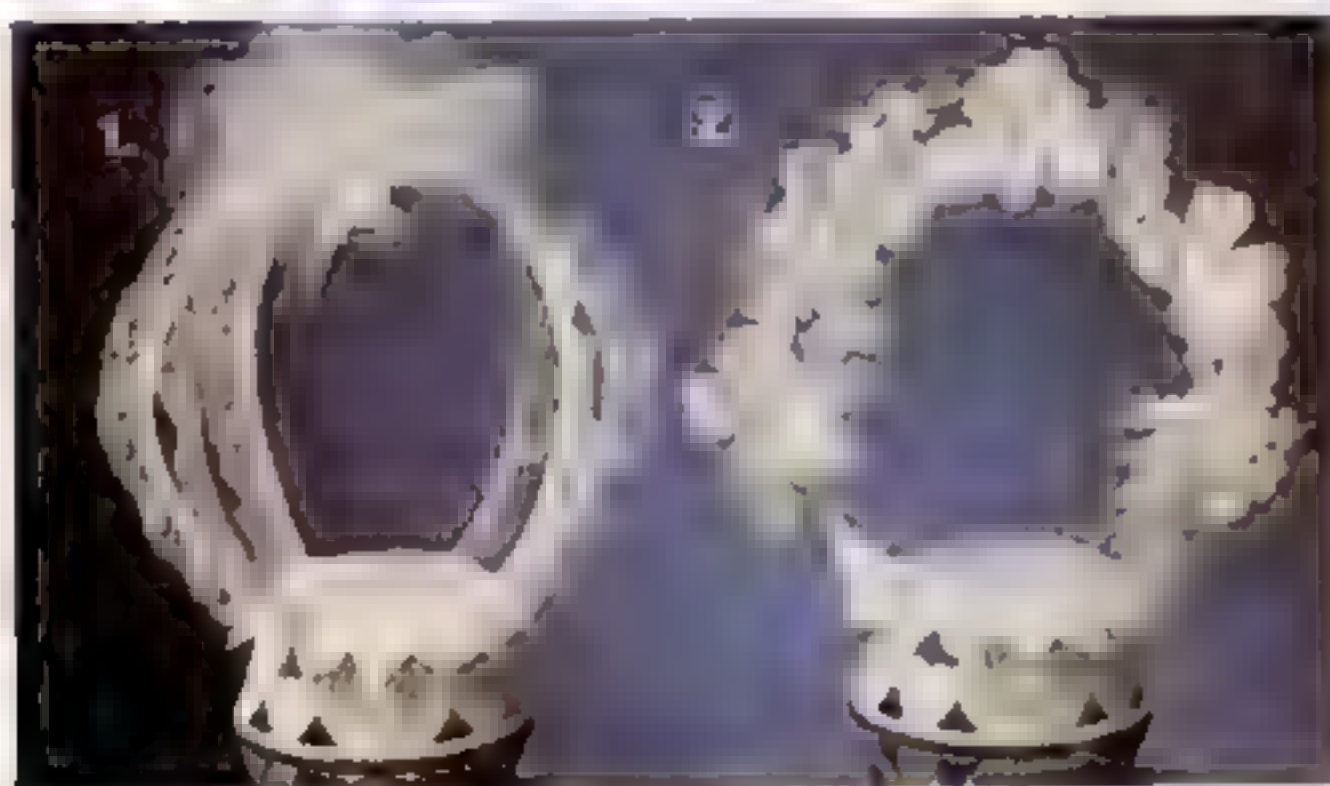




GIFTED FELINE

- Garfield Pan p. 134
- Tips 2, 4, 16, 17, 47, p. 134-139
- Golden Yellow, Orange, Lemon Yellow, Brown Icing Colors, p. 124
- Buttercream Icing, p. 93
- With toothpick, mark gift on cake top (for easier marking, lightly ice area). Ice area where face maker will go
- Outline Garfield and gift with tip 4 strings. Position facemaker. Cover "stripe" marking (just on top) with tip 16 zigzags.
- Garfield and gift with tip 17 stars
- Pipe tip 47 ribbon stripes and bow.





1. CIRCLES OF LACE

10 in. high
210-Y-1988 \$8.99 each

2. FLORAL ARCH

10 in. high
210-Y-1987 \$8.99 each

3. FLORAL BASE

White, 1 1/2 in. high, 4 1/4 in. diameter
201-Y-1815 \$1.99 each

4. CRYSTAL-LOOK BASE

1 1/4 in. high, 4 1/2 in. diameter
201-Y-1450 \$2.99 each

5. PETITE PEDESTAL BASE

3 1/2 in. tip, 4 in. diameter base, White
201-Y-1133 \$1.99 each

6. ROMANTIC HEART BASE

White eggshell, 2 per 1 1/2 in. high
4 1/2 in. 201-Y-7332 \$2.99 each
3 1/4 in. 201-Y-7847 \$2.69 each

7. FLORAL SCROLL BASE

Victorian Charm, 4 1/2 X 2 1/2 in. 2 per
White 201-Y-1303 \$2.99 each
Ivory 201-Y-305 \$2.99 each

8. FILIGREE BELLS

Height	Stock No.	Price	Pack
1 in.	1001-Y-9447	\$1.79	12
1 1/8 in.	1001-Y-9422	\$1.79	6
2 1/4 in.	1001-Y-9439	\$2.29	6
2 1/2 in.	1001-Y-9404	\$1.59	3
3 1/2 in.	1001-Y-9411	\$1.89	3

9. GLITTERED BELLS

Height	Stock No.	Price	Pack
1 in.	1007-Y-9061	\$2.99	12
1 1/8 in.	2110-Y-9075	\$1.09	6
1 1/2 in.	1007-Y-9088	\$2.49	6
2 1/2 in.	2110-Y-9090	\$2.49	6
4 1/4 in.	1007-Y-9110	\$2.99	1

10. SMALL WEDDING RINGS

1 1/2 in. diam.
Silver 1002-Y-1016
Golden 1002-Y-1008
\$1.59 pack of 24

11. FLOWER SPIKES

Fill with water, push into cake and add flower.
3 1/2 in. long
1008-Y-408 \$2.49 pack of 12

12. LOVE DOVES

4 1/2 in. high
1002-Y-1806 \$2.99 pack of 2

13. SONG BIRD

4 1/4 in. high
1316-Y-1202 \$3.99 each

14. PETITE SONG BIRDS

2 1/2 in. high
1316-Y-1210 \$2.99 pack of 4

15. KISSING LOVE BIRDS

Beak-to-beak romantic, 5 1/2 in. high
1002-Y-206 \$4.99 each

16. SMALL DOVES

1 1/2 in. high
1002-Y-1710 \$1.99 pack of 12

17. GLITTERED DOVES

2 x 1 1/2 in. Coated with non-edible glitter
1006-Y-166 \$1.59 pack of 12

18. SERENE SWANS

A graceful and stately pair, 2 1/2 in. high
1002-Y-11 \$1.99 pack of 2

1. A...
PEAR...
WH...
2. CR...
3. C...
4. GA...
5. CA...
6. GO...
7. FO...
8. DO...
White...

NEW! BLACK, SILVER, GOLD
PEARL BEADING.
WHITE PEARL BEADING

Color	Size	Stock No.	Price
White	6 mm	211 Y 1990	\$2.99
White	4 mm	211 Y 1989	\$2.49
Black	6 mm	211 Y 1983	\$3.79
Black	4 mm	211 Y 1982	\$3.29
Silver	6 mm	211 Y 1980	\$2.99
Silver	4 mm	211 Y 1978	\$2.49
Gold	6 mm	211 Y 1975	\$2.99
Gold	4 mm	211 Y 1974	\$2.49

CRYSTAL-LIDA HEARTS

- 211 Y 1674 \$1.99 each
- 211 Y 1672 \$1.79 each

CURVED GOTHIC WINDOW

- 211 Y 3039 \$2.99 set

1. GARDEN GATE

- 211 Y 344 \$2.99 set

1. GAZEBO

- 211 Y 8298 \$4.69 set

1. GOTHIC ARCH

- 211 Y 3109 \$1.99 set

FORMAL RAILINGS

- 211 Y-8326 \$2.49 set

DOUBLE WEDDING BANDS

- 211 Y-208 \$1.99 each



ANGELIC AGENTS



1. ARCHED TIER SET

Quite dramatic when used with
Fountain. Includes 5 x 17 in.
columns, two super strong 18 in.
decorator preferred separator plates
and 12 in. oval and diameter

with 12 in. ring or oval

301-Y-1982 \$44.99 set

18 in. Decorator Preferred Plate

302-Y-18 \$10.99 each

13 in. Pillars

303-Y-9719 \$3.99 each

13 in. Pillars

Save \$4.95 on each of six

301-Y-9809 \$18.99 pack of 6

2. HARVEST CHERUB SEPARATOR SET

Includes four 7 in. Harvest Cherub pillars
two 3 in. separator plates flower plate
12 in. oval and diameter

301-Y-3517 \$11.99 set

3. DANCING CUPID PILLARS

5 1/2 in. high

303-Y-1210 \$7.99 pack of 4

4. CHERUB SNAP-ONS

Accent 5 and 7 in. Grecian pillars (Pillar
not included) 3 1/2 in. high

305-Y-4104 \$1.29 pack of 4

5. FROLICKING CHERUB

Animated character 5 in. high

1001-Y-244 \$2.79 each

6. ANGEL DUET

Fluttering lances. A pair per package
2 1/2 x 2 1/2 in.

1001-Y-457 \$1.80 pack of 2

7. MUSICAL TRIO

Setting just the right mood. Each 3 in. high

1001-Y-368 \$2.29 pack of 3

8. KNEELING CHERUB FOUNTAIN

Beautiful when accented with tinted piping
gel and flowers. 4 in. high

1001-Y-9380 \$1.99 each

9. ANGELINOS

Heavenly accompaniment to wedding, birthday and
holiday cakes. 2 x 3 in.

1001-Y-504 \$3.29 pack of 6

10. CHERUB CARD HOLDER

Whitened card holder 100 (Cards not
included) 1 1/2 x 3 1/2 in.

1001-Y-9374 \$3.49 pack of 4

11. HEAVENLY HARPIS

Striking the perfect chord. 3 1/2 in. high

1001-Y-7029 \$4.49 pack of 4



FOUNTAINS, STAIRS & MORE

1. CRYSTAL BRIDGE AND GRACEFUL STAIRWAY SET

Create a dramatic masterpiece in minutes with stairways for climbing and the platform for 4 in. X 5 in. L. Plastic

205-Y-2311 \$14.99 set

One Stairway Only

205-Y-2315 \$7.99 each

2. FILIGREE PLATFORM AND STAIRWAY SET

Bridge the gap between your tiers with two stairways to a 4 in. X 5 in. L. platform (4 in. X 5 in. L. plastic)

205-Y-2109 \$11.99 Set

One Stairway Only

205-Y-1218 \$4.99 each

3. THE KOLOR-FLO FOUNTAIN

Cascading waterfall with shimmering lights is the most dramatic way to water your plants. Water flows from three tiers. Top tiers can be removed for simple family arrangement. Intricate lighting system with five bulbs for extra brilliance. Plastic fountain bowl is 9 in. diameter. 110-124. AC outlet with 11 in. cord. Plug-in water pump. 110-124. Replacement part information on page 10.

306-Y-2599 \$89.99 each

Replacement Parts

Pump 306-Y-1002 \$34.99

Piston 306-Y-1029 \$2.99

Pump Bulb

Bracket 306-Y-1037 \$2.79

Lamp Socket 306-Y-1045 \$4.49

Light Bulb 306-Y-1053 \$2.49

Cascade Pump

Outlet 306-Y-1088 \$2.29

Floater Switch 306-Y-1096 \$11.99

Upper Cascade 306-Y-1118 \$6.99

Middle Cascade 306-Y-1126 \$7.99

Lower Cascade 306-Y-1134 \$8.99

Bowl 306-Y-1142 \$12.99

Bottom Base 306-Y-1189 \$6.99

4. FOUNTAIN CASCADE SET

Three shapes reflect water over their surface in heart, oval, and square. Set includes 4 pieces, 2 1/2, 4 1/2, 6 and 11 1/2 in. diameter. (Kolor-Flo Fountain sold separately)

306-Y-1172 \$14.99 set

5. FLOWER HOLDER RING

White plastic, 12 in. diam. X 2 in. high. Put at base of Kolor-Flo Fountain.

305-Y-435 \$4.99 each

6. FILIGREE FOUNTAIN FRAME

Perfect around the Kolor-Flo Fountain. Eight white plastic scrolls snap together. 9 in. diameter, 3 1/2 in. high.

205-Y-1285 \$2.99 each

7. CRYSTAL-LOOK BOWL

Perfect for blooms, 4 1/2 X 1 in. deep.

205-Y-1404 \$2.69 each

8. FILIGREE SWIRLS

Variations on a delicate theme. Leaf-free swirlwork, 4 in. high.

1004-Y-2100 \$2.49 pack of 12

9. SCROLLS

Graceful flowing decorations, 2 1/2 x 1 in.

1004-Y-2801 \$2.29 pack of 24

10. LACY HEARTS

What delicate beauty! 3 1/2 x 3 in.

1004-Y-2306 \$2.49 pack of 12

11. CURVED TRIANGLE

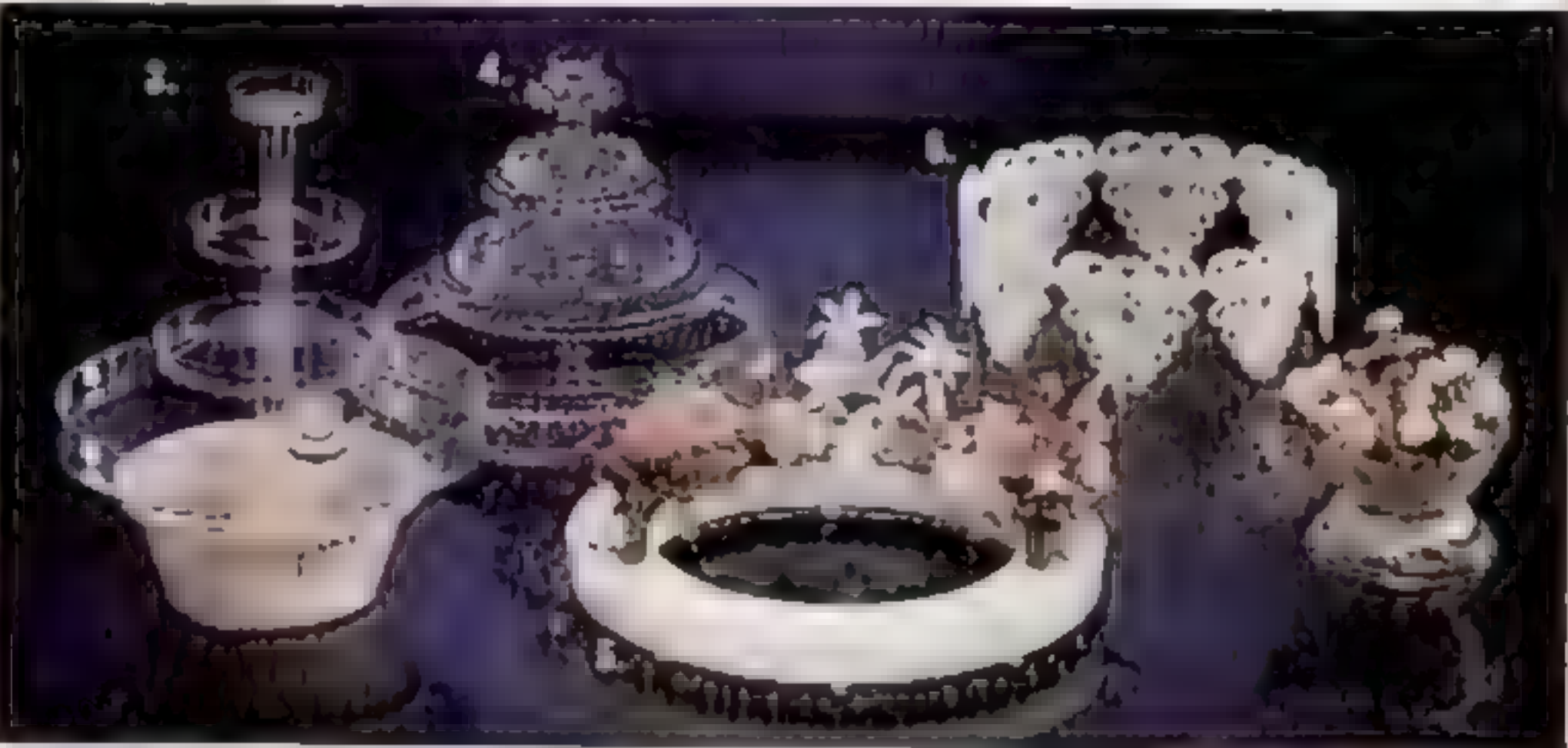
Dramatic addition, 3 x 3 1/2 in.

1004-Y-3001 \$2.49 pack of 12

12. FILIGREE CONTOURS

Lattice and leaves, 3 1/2 x 2 1/2 in.

1004-Y-2003 \$2.49 pack of 12



13. IRIDESCENT GRAPES 2 in. X 1 in. 1099-Y-200 \$3.79 pack of 4

14. IRIDESCENT DOVES 2 in. X 1 in. 1002-Y-509 \$3.49 pack of 6

15. FILIGREE GAZEBO 4 pcs 4 in. X 8 in. 205-Y-4100 \$4.69 each

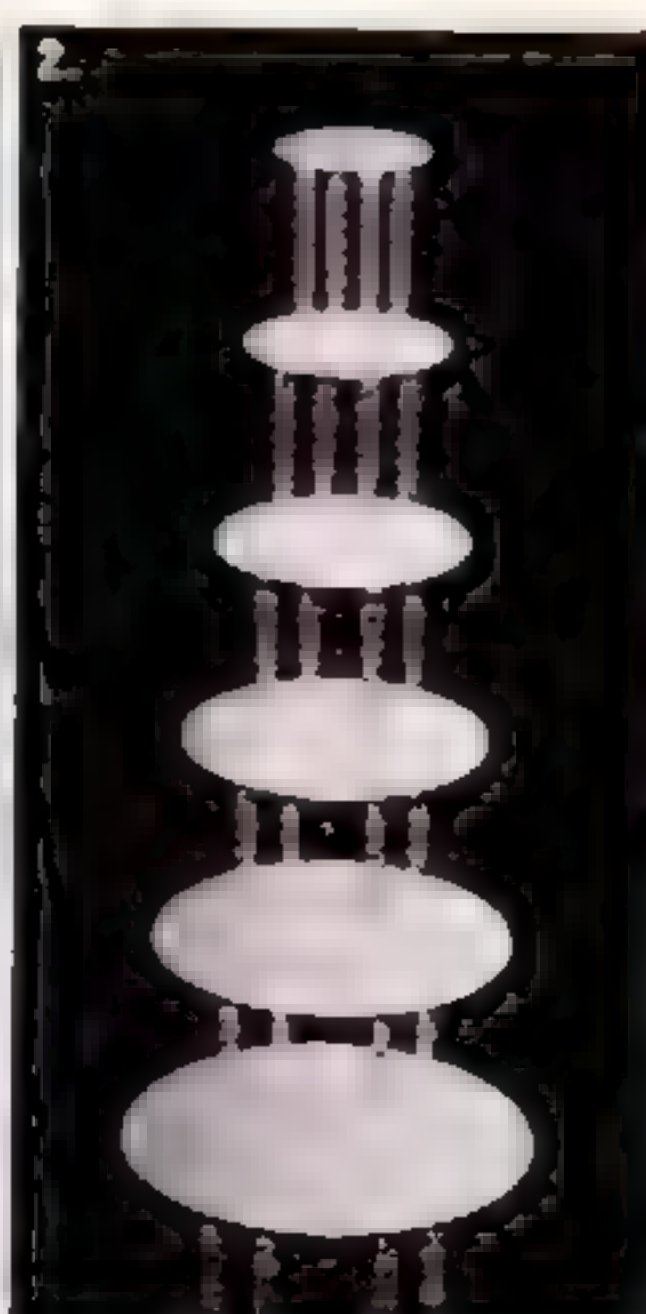
16. FILIGREE HEART FRAMES 7 in. 205-Y-1501 \$2.69 pack of 3
4 in. 205-Y-1527 \$1.69 pack of 3

17. SEED PEARL HEART 7 X 6 205-Y-1006 \$3.69 pack of 3

18. FANCY FILIGREE HEART 7 X 6 1004-Y-2208 \$3.79 each



CAKE STANDS



1. FLOATING TIERS CAKE STAND SET

Includes 10 floating tiers on 10 twist legs. 10 twist legs 1/2 in. long and 1/4 in. wide. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

307-Y-825 \$62.99 set

Includes 10 floating tiers on 10 twist legs. 10 twist legs 1/2 in. long and 1/4 in. wide. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

Plates	Number	Price
8 in.	302-Y-9749	\$3.99 each
12 in.	302-Y-9765	\$6.99 each
16 in.	302-Y-9780	\$10.99 each

2. CRYSTAL-CLEAR CAKE DIVIDER SET

White plastic cake divider plates. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

301-Y-9450 \$47.99 set

Plates	Number	Price
6 in.	302-Y-9730	\$2.99 each
8 in.	302-Y-9749	\$3.99 each
10 in.	302-Y-9757	\$4.99 each
12 in.	302-Y-9765	\$6.99 each
14 in.	302-Y-9773	\$8.99 each
16 in.	302-Y-9780	\$10.99 each

7 1/2 in. Twist Legs

303-Y-9794 \$3.99 pack of 4

9 in. Twist Legs Add more height.

303-Y-977 \$3.99 pack of 4

Includes 10 floating tiers on 10 twist legs. 10 twist legs 1/2 in. long and 1/4 in. wide. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

3. TALL TIER STAND SET

Includes 10 floating tiers on 10 twist legs. 10 twist legs 1/2 in. long and 1/4 in. wide. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

304-Y-7915 \$45.99 set

Plates	Number	Price
8 in.	302-Y-7894	\$3.99 each
10 in.	302-Y-7908	\$4.99 each
12 in.	302-Y-7924	\$5.99 each
14 in.	302-Y-7940	\$8.99 each
16 in.	302-Y-7967	\$11.99 each
18 in.	302-Y-7983	\$14.99 each

Columns

8 1/2 in. 303-Y-7910 \$1.59 each

7 1/4 in. 304-Y-5009 \$2.59 each

13 1/2 in. 303-Y-703 \$4.49 each

Top Column Cap Nut 304-Y-7923 79c each

Glue-on Plate Legs 304-Y-7930 59c each

Bottom Column Bolt 304-Y-7941 99c each

4. TALL TIER 4-ARM BASE STAND

Includes 10 floating tiers on 10 twist legs. 10 twist legs 1/2 in. long and 1/4 in. wide. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

304-Y-8245 \$11.99 each

Base Bolt Only

304-Y-8253 59c each

5. CAKE CORER TUBE

Includes 10 floating tiers on 10 twist legs. 10 twist legs 1/2 in. long and 1/4 in. wide. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

304-Y-8172 \$1.99 each

6. CATHEDRAL CAKE KIT

Includes 10 floating tiers on 10 twist legs. 10 twist legs 1/2 in. long and 1/4 in. wide. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

2104-Y-2940 \$13.99 kit

7. STAIRSTEPS SET

Includes 10 floating tiers on 10 twist legs. 10 twist legs 1/2 in. long and 1/4 in. wide. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

1107-Y-8180 \$5.49 set

8. SUPER STRONG CAKE STAND

Includes 10 floating tiers on 10 twist legs. 10 twist legs 1/2 in. long and 1/4 in. wide. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter. 10 plates 12 in. diameter.

307-Y-1200 \$12.99 each

PILARS



GREEK SPIKED PILLARS

These elegant pillars are perfect for decorating your home or office. They are made of high-quality plastic and are designed to look like real stone. They are available in three sizes: 3 in., 5 in., and 7 in. They are also available in a set of four.

3 in. 303 Y-3146 \$1.99 pack of 4
5 in. 303 Y-3170 \$2.99 pack of 4
7 in. 303 Y-3172 \$3.99 pack of 4

GREEK PILLARS

3 in. 303 Y-3606 \$1.99 pk 4
5 in. 303 Y-3703 \$2.99 pk 4
7 in. 303 Y-3705 \$3.49 pk 4

SWAN PILLARS

303 Y-7725 \$2.99 pack of 4

ROMAN COLUMNS

10 in. 303 Y-8135 \$2.59 ea
15 in. 303 Y-2129 \$2.99 ea

SIX-COLUMN TIER SET

This set includes six columns and a tier. It is perfect for displaying your favorite dishes. It is made of high-quality plastic and is designed to look like real stone. It is available in two sizes: 12 in. and 15 in. It is also available in a set of four.

301 Y-1981 \$34.99 set



CRYSTAL-LOOK PLATES

17 in. 302 Y-2013 \$2.99
9 in. 302 Y-2035 \$3.99
1 in. 302 Y-2051 \$4.99
3 in. 302 Y-2078 \$6.99
17 in. 302 Y-1810 \$13.99

**CRYSTAL-LOOK SPIKED
PILARS**

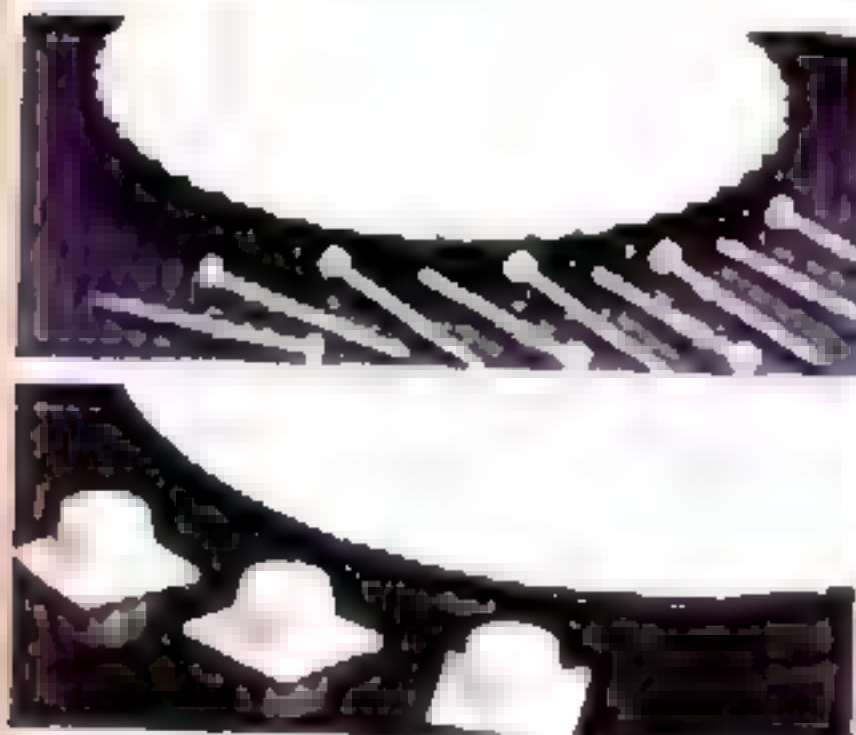
7 in. 303 Y-2322 \$3.99 pk 4
9 in. 303 Y-2324 \$4.99 pk 4

CRYSTAL-LOOK PILLARS

3 in. 303 Y-2171 \$2.99 pk 4
5 in. 303 Y-2196 \$3.99 pk 4
7 in. 303 Y-2197 \$4.42 pk 4
10 in. 303 Y-2242 \$3.99 ea

CRYSTAL-LOOK TIER SET

301 Y-1387 \$21.99 set



WATER PEGS

These water pegs are perfect for hanging your towels. They are made of high-quality plastic and are designed to look like real stone. They are available in two sizes: 1 in. and 2 in. They are also available in a set of four.

30 Y-762 \$1.44 set of 12

PLASTIC STUD PLATES

These plastic stud plates are perfect for displaying your favorite dishes. They are made of high-quality plastic and are designed to look like real stone. They are available in two sizes: 11 in. and 15 in. They are also available in a set of four.

11-Y-119 \$1.79 pack of 8

FLUTED PILLAR

3 in. 303 Y-8071 \$1.99 pk 4
5 in. 303 Y-7717 \$2.99 pk 4
12 in. 303 Y-8976 \$2.99 ea

ARCHED PILLARS

4 in. 303 Y-462 \$2.04 pk 4
6 in. 303 Y-657 \$4.99 pk 4

EXPANDABLE PILLARS

303 Y-1777 \$8.99 pack of 4

ARCHED TIER SET

301 Y-1982 \$44.99 set
15 in. Decorator Preferred Plate
302-Y-18 \$10.99 each
13 in. Pillars 303-Y-9719 \$3.99 each
13 in. Pillars 303-Y-9719 \$4.99 on plate of 5
301 Y-9809 \$18.99 pack



SEPARATOR PLATES

The easier way to get your baked masterpiece in 1/2 size portions is with our separator plates. They bring wedding showers and baby showers and even Valentine's Day cakes to new decorating heights. Square, oval and hexagon shapes are edged with delicate scalloped trim for a clean, streamlined beauty.

HEART SEPARATOR PLATES

8 in.	302-Y-2112	\$2.99 each
11 in.	302-Y-2114	\$3.99 each
14 1/2 in.	302-Y-2116	\$7.99 each
16 1/2 in.	302-Y-2118	\$8.99 each

SQUARE SEPARATOR PLATES

7 in.	302-Y-1004	\$2.99 each
9 in.	302-Y-1020	\$3.99 each
11 in.	302-Y-1047	\$4.99 each
13 in.	302-Y-1063	\$5.99 each

OVAL SEPARATOR PLATES

8 1/2 in. x 6 in.	302-Y-2130	\$3.99 each
11 1/2 in. x 8 1/2 in.	302-Y-2131	\$4.99 each
14 1/2 in. x 10 3/4 in.	302-Y-2132	\$5.99 each

HEXAGON SEPARATOR PLATES

7 in.	302-Y-1705	\$2.99 each
10 in.	302-Y-1748	\$3.99 each
13 in.	302-Y-1784	\$5.99 each
16 in.	302-Y-1799	\$7.99 each

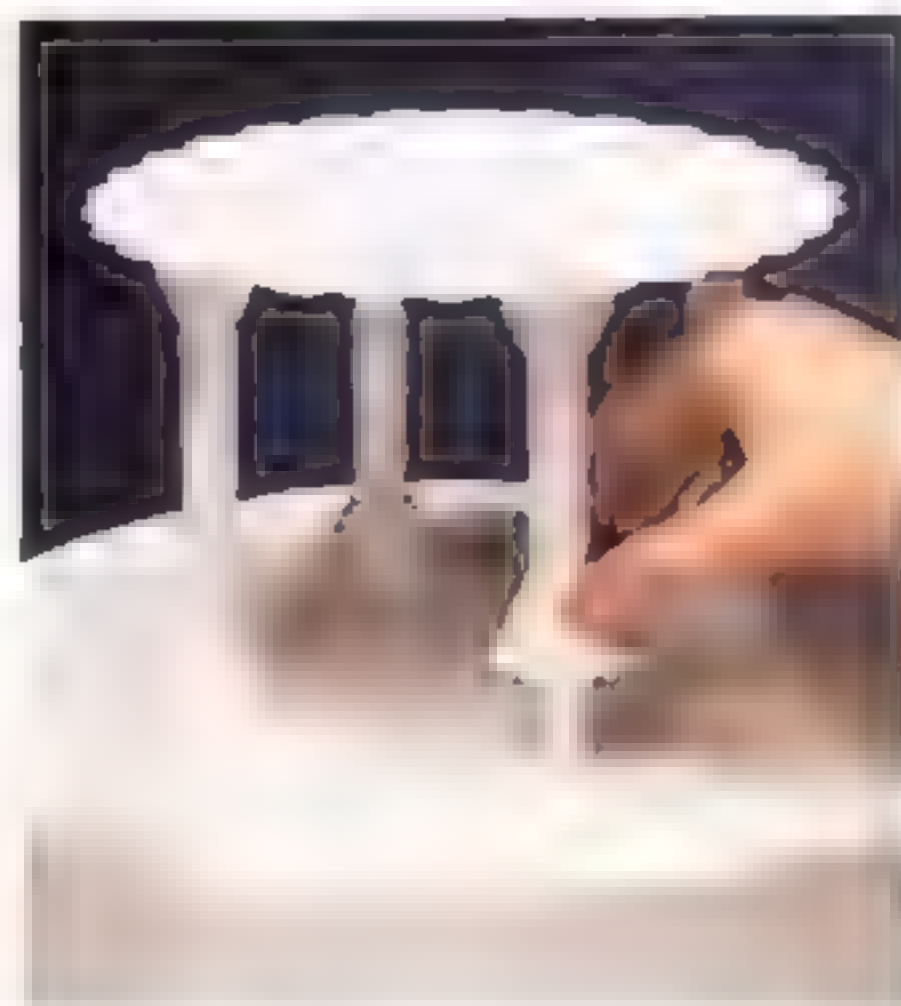


• Complete Size Selection

• Scalloped Edges

• Smooth Back

• Easy Identification



DISPOSABLE SINGLE PLATE SYSTEM

The Baker's Best Disposable Single Plate System features a single plate, a single pillar and a single ring. It's the easiest way to get your cake in 1/2 size portions.

DISPOSABLE PLATES

6 in. Plate	302-Y-4000	\$1.49 each
7 in. Plate	302-Y-4001	\$1.69 each
8 in. Plate	302-Y-4002	\$1.99 each
9 in. Plate	302-Y-4003	\$2.49 each
10 in. Plate	302-Y-4004	\$2.89 each
12 in. Plate	302-Y-4006	\$3.79 each
14 in. Plate	302-Y-4008	\$4.39 each

DISPOSABLE PILLARS WITH RINGS

7 in. Pillar w. Rings (4 each)	303-Y-4000	\$2.59 pack of 4
9 in. Pillar w. Rings (4 each)	303-Y-4001	\$2.69 pack of 4



DOWEL RODS

For extra support, use our dowel rods. Complete assembling instructions on page 106.

PLASTIC DOWEL RODS

These rods are perfect for supporting cakes and other similar items. They are made of plastic and are 1/4 in. in diameter. They are 12 in. long and 1/4 in. wide.

399-Y-801 \$2.29 pack of 4

WOODEN DOWEL RODS

These rods are perfect for supporting cakes and other similar items. They are made of wood and are 1/4 in. in diameter. They are 12 in. long and 1/4 in. wide.

399-Y-1009 \$1.99 pack of 12

SEPARATOR PLATES

**Guaranteed
Non-Breakable**



**Decorator
Preferred**

**Circles of Strength[™]
Construction**

The best, strongest separator plates—with features important to cake decorators:

Circles of Strength[™] Construction

These plates are made of a special material that is stronger than glass or plastic. They are guaranteed non-breakable under normal use.

Guaranteed Non-Breakable

These plates are made of a special material that is stronger than glass or plastic. They are guaranteed non-breakable under normal use.

Traditional Wilton Scalloped Edges

Decorator Preferred plates also have the long, scalloped edge design so they are completely compatible with all Wilton plates and pillars.

Easy Identification

Numbers are clearly marked on each plate for fast identification.

Smooth Back

Reverse side of plates have no printing, so they are perfect for use as a smooth surface for your cake decorations.

When you use our baked masterpiece separator plates, you'll be able to create the most beautiful cakes ever.



CLASSIC SEPARATOR SETS

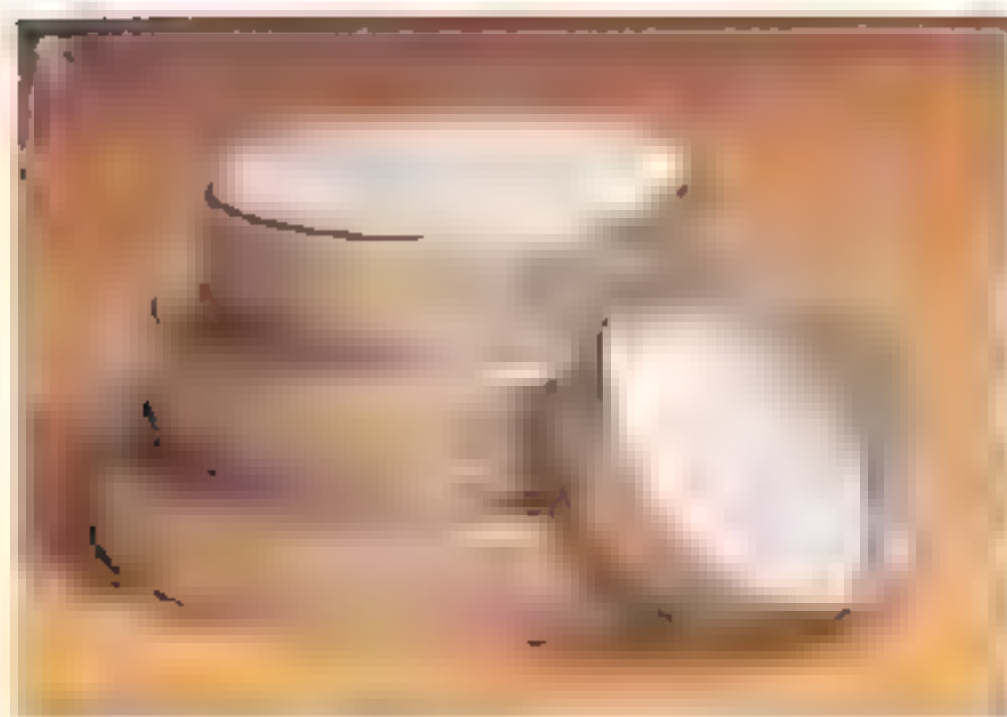
6 in. Plate Set with 3 in. Pillars 2103-Y-639	\$5.99 set
8 in. Plate Set with 5 in. Pillars 2103-Y-256	\$6.99 set
10 in. Plate Set with 5 in. Pillars 2103-Y-108	\$8.99 set
12 in. Plate Set with 5 in. Pillars 2103-Y-124	\$10.99 set

54 PC. GREEK PILLAR AND PLATE SET

(not shown)
This set includes 54 pieces: 18 plates, 18 pillars, and 24 pegs.
301-Y-8380 \$45.99 set

6 in.	302-Y-6	\$1.99 each
7 in.	302-Y-7	\$2.19 each
8 in.	302-Y-8	\$2.49 each
9 in.	302-Y-9	\$2.99 each
10 in.	302-Y-10	\$3.49 each
11 in.	302-Y-11	\$3.99 each
12 in.	302-Y-12	\$4.49 each
13 in.	302-Y-13	\$5.19 each
14 in.	302-Y-14	\$5.49 each
15 in.	302-Y-15	\$6.69 each
16 in.	302-Y-16	\$7.49 each
18 in.	302-Y-18	\$10.99 each

TIER PAN SETS



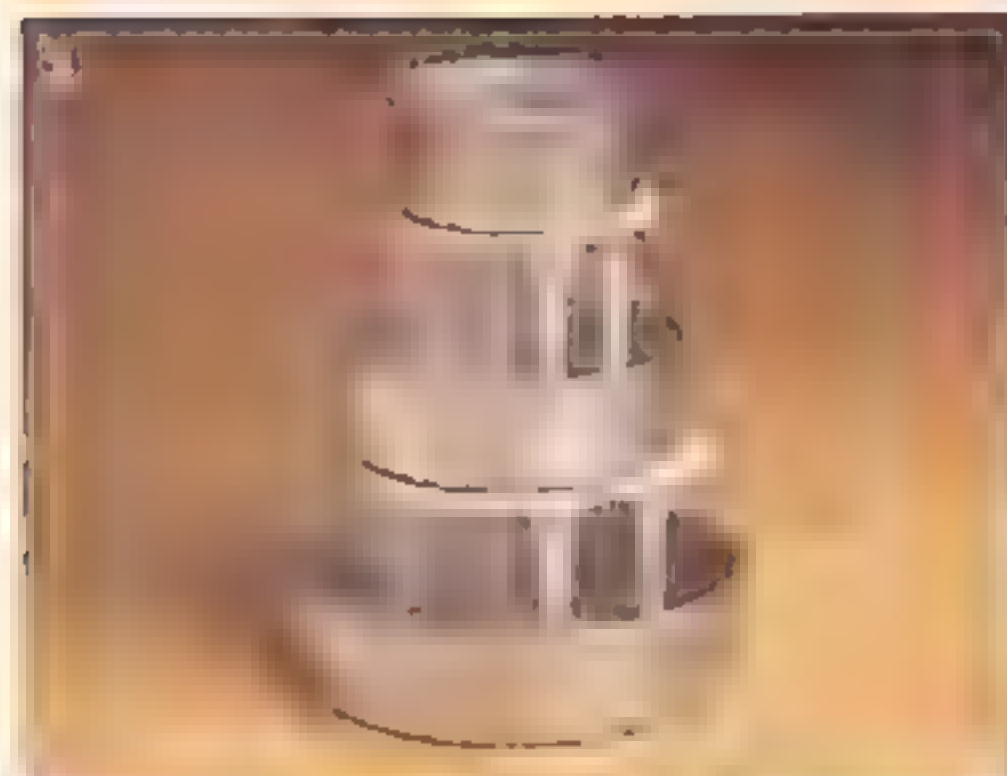
1. CLASSIC ROUND PAN SET

Set includes 8, 10 and 12 in. aluminum pans, 2 in. deep
2105-Y-2101 \$22.99 set



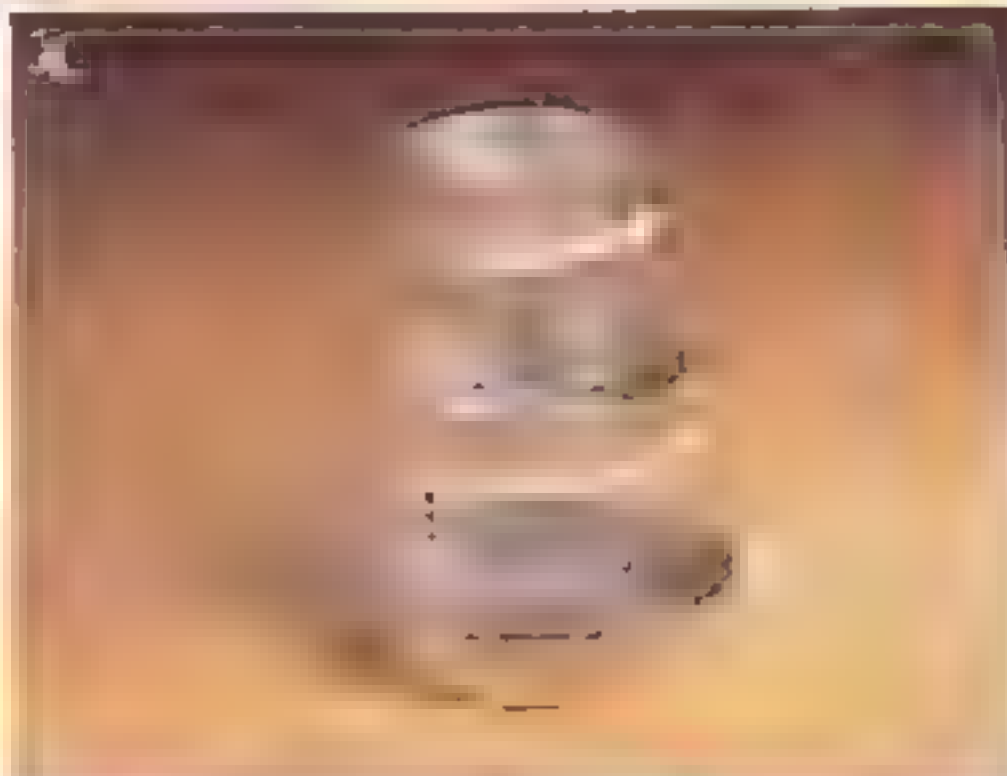
2. 3 IN. DEEP ROUND PAN SET

Set includes 8, 10, 12, 14 in. aluminum pans
2105-Y-2932 \$31.99 set



3. ROUND TIER SET

The perfect set for your next party, anniversary, wedding, or event.
Set includes 5 x 7 1/2 in., 7 in. x 7 1/2 in. and 9 1/2 in. x 7 1/2 in. aluminum rounds, eight 5 in. round Pils, 6 and 8 in. scallop edged round white plastic separator plates, instructions. Takes 2 cake mixes
2105-Y-2531 \$22.99 set



4. ROUND MINI TIER SET

Takes one cake mix. Set includes 5, 6 and 8 in. 1 in. deep aluminum pans, 5, 7 in. separator plates, 8 clear plastic twist legs, decorating instructions
2105-Y-98042 \$11.99 set
ROUND MINI-TIER PLATE SET ONLY
301-Y-9817 \$2.99 set



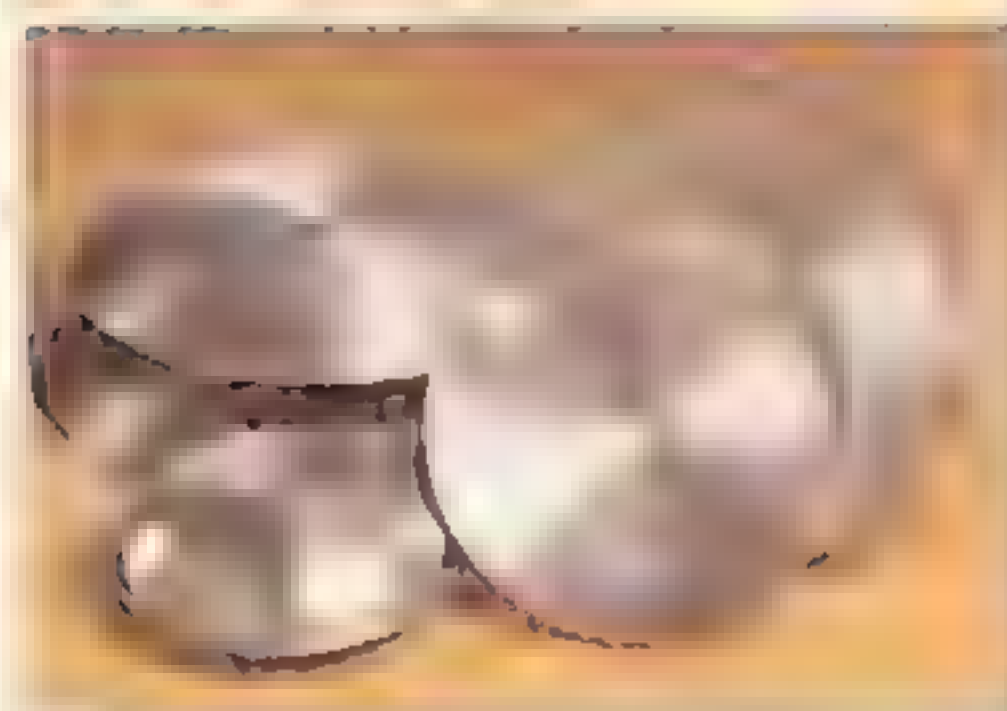
5. 4 PC. OVAL PAN SET

Set includes four 2 in. deep aluminum pans. Sizes are 7 1/4 x 5 1/4 in.; 10 1/4 x 7 1/4 in.; 13 x 9 1/4 in.; 16 x 12 3/4 in.
2105-Y-2138 \$23.99 set



6. 2 PC. OVAL PAN SET

Set includes two 9 x 6 1/4 in. aluminum pans
2105-Y-1553 \$9.99 set



7. BEVEL PAN SET

Bakes beveled cake edges that can be decorated with givers. Set includes 8, 10, 12 in. tops and 14 and 16 in. base aluminum pans
517-Y-1200 \$25.99 set



8. 4 PC. HEXAGON PAN SET

Set includes 8, 9, 12, 15 in. aluminum pans, 2 in. deep
2105-Y-3572 \$26.99 set

Individual pans available (not shown)

9 in. x 2 in. 2105-Y-5125 \$6.99 each

12 in. x 2 in. 2105-Y-5133 \$8.99 each

9. 4 PC. PETAL PAN SET

Set includes 6, 9, 12 and 15 in., 2 in. deep aluminum
2105-Y-2134 \$26.99 set



10. PETAL PANS

9 in. x 2 in. 2105-Y-5109 \$6.99 each

12 in. x 2 in. 2105-Y-5117 \$8.99 each



OVENCRAFT

Professional Bakeware

SHEET PANS

No. 1010 stainless steel
in 2 1/4 in. depth

9 x 13 in.	2105-Y-5616	\$11.99 each
11 x 15 in.	2105-Y-5617	\$14.99 each
12 x 18 in.	2105-Y-5618	\$16.99 each

2 IN. DEEP ROUND PANS

No. 1010 stainless steel

6 in.	2105-Y-5601	\$4.99 each
8 in.	2105-Y-5602	\$5.49 each
9 in.	2105-Y-5613	\$5.99 each
10 in.	2105-Y-5603	\$6.49 each
12 in.	2105-Y-5604	\$8.99 each
14 in.	2105-Y-5605	\$11.99 each
16 in.	2105-Y-5606	\$14.99 each

3 IN. DEEP ROUND PANS

No. 1010 stainless steel

6 in.	2105-Y-5620	\$4.99 each
8 in.	2105-Y-5607	\$6.99 each
10 in.	2105-Y-5608	\$8.99 each
12 in.	2105-Y-5609	\$10.99 each
14 in.	2105-Y-5610	\$12.99 each

3 IN. DEEP HALF ROUND PAN

No. 1010 stainless steel

18 in.	2105-Y-5622	\$12.99 each
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SQUARE PANS

No. 1010 stainless steel
in 2 1/4 in. depth

8 in.	2105-Y-5611	\$7.99 each
10 in.	2105-Y-5612	\$10.99 each
12 in.	2105-Y-5613	\$13.99 each
14 in.	2105-Y-5614	\$16.99 each



FLORAL ON AIR

- **Peaches Party Pan**, p. 179
- **Tips 2, 4, 21, 224, 349**
p. 134-137
- **Teal Blue**
Icing Colors, p. 124
- **Meringue Powder**, p. 125
- **Buttercream**, **Royal Icing**, p. 93
- **Ice sides** and background areas on top and sides smooth. Outline pony with tip 4 (smooth with finger dipped in cornstarch). Add tip 4 and pupils.
- **Outline** pony with tip 16 stars. Pipe in tip 4 and add dot nostril. Print tip 2
- **Outline** 8 elongated shells and reverse (overpipe to build dimension) on mane
- **Edge** base with tip 21 upright elongated (see p. 103). Position flower and fern with tip 349 leaves. Serves 12



UPSCALED DINO

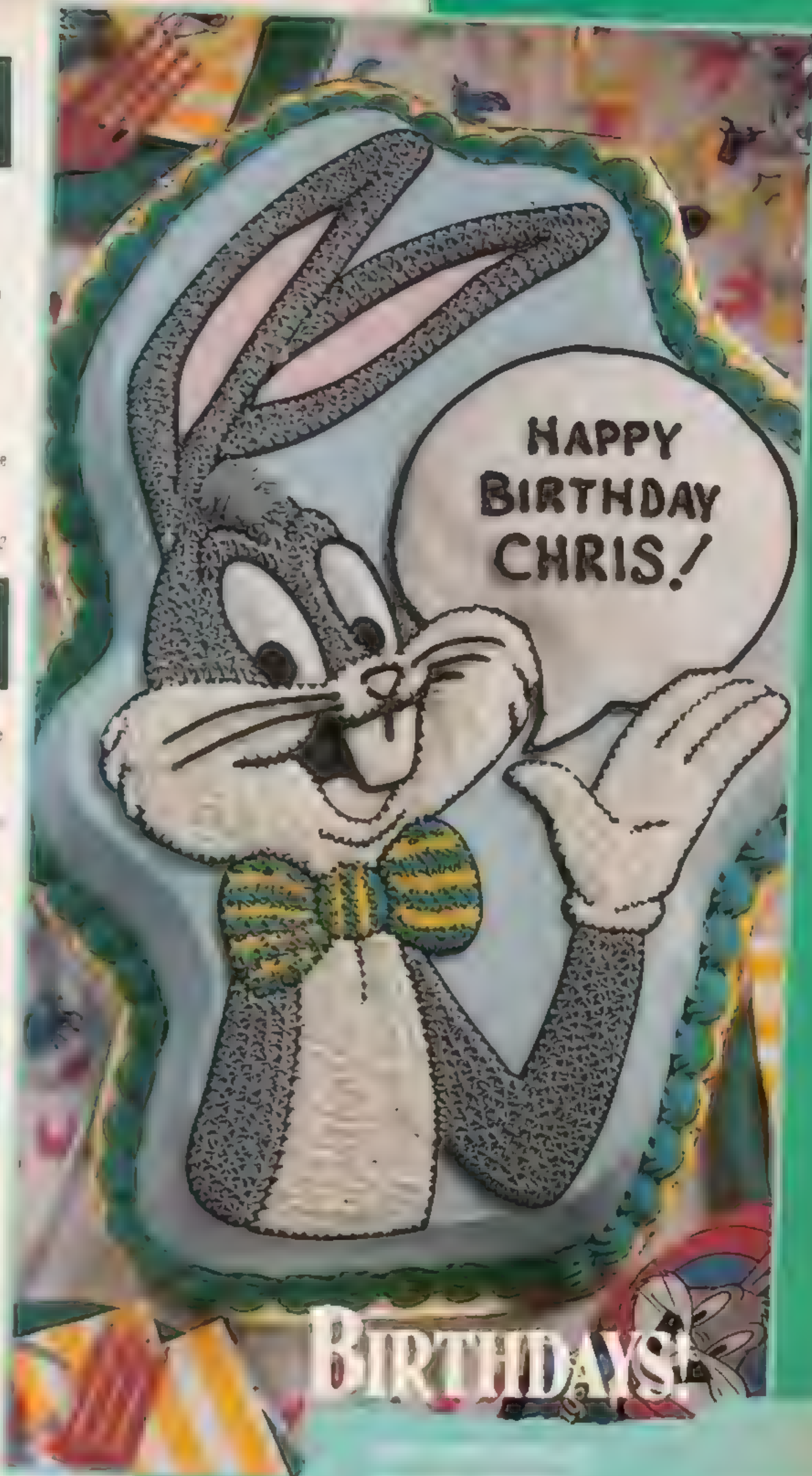
- **Partysaurus Pan**, p. 182
- **Tips 3, 16, 21**, p. 134-135
- **Teal Blue**, **Golden Yellow**
Orange Icing Colors, p. 124
- **Buttercream Icing**, p. 93
- **Roll-up fruit snacks**
- **Ice** sides and background areas on top smooth and eye smooth. Position scales on back
- **Outline** Partysaurus details with tip 3 strings. Pipe tip 3 dot ins and pupils to eye. Flatten with finger dipped in cornstarch. Pipe in nostril with tip 3, flatten with cornstarch.
- **Cover** head, body and legs with tip 16 stars. Add tip 3 pull-out dot hairs on foot
- **Write** messages on banners with tip 3 and position on cake. Edge base with tip 21 star border. Serves 12



HARE

EXTRAORDINAIRE

- **Bugs Bunny Pan**, p. 184
- **Tips 3, 16, 20**, p. 134
- **Black**, **Lemon Yellow**, **Teal Blue**, **Pink Icing Colors**, p. 124
- **Buttercream Icing**, p. 93
- **Ice** sides and background area on cake teal. teal message banner on white
- **Pipe** in eyes, nose, teeth, mouth and inside of ears with tip 3 (smooth with finger dipped in cornstarch)
- **Cover** Bugs and tie with tip 16 stars. Add tip 16 pull-out star tuft of hair
- **Print** tip 3 message. Pipe tip 3 outline eye brows and whiskers
- **Edge** base with tip 20 shell border, trimmed with tip 3 zigzags. Serves 12





SHEET PANS 2 in. deep

A priceless collection for any baker or cook. These multi-use pans will be in constant use for everything from standard cakes to Sunday dinner. The versatility and high quality of these pans make them irreplaceable for any kitchen.

7 x 11 in.	2105-Y-2304	\$5.99 each
9 x 13 in.	2105-Y-1308	\$6.99 each
11 x 15 in.	2105-Y-158	\$10.99 each
12 x 18 in.	2105-Y-182	\$12.99 each

SQUARE PANS 2 in. deep

Square pans are perfect for making everything from cakes to casseroles. They are also great for making breads and other baked goods. The versatility and high quality of these pans make them irreplaceable for any kitchen.

6 in.	507-Y-2180	\$4.99 each
8 in.	2105-Y-8191	\$6.49 each
10 in.	2105-Y-8205	\$8.49 each
12 in.	2105-Y-8213	\$10.99 each
14 in.	2105-Y-8220	\$13.99 each
16 in.	2105-Y-8231	\$15.99 each



9 X 13 CAKE COVER

Just the protection you need when transporting decorated cakes. Designed for use with the Wilton 9 X 13 in. Performance Pan™, this cover has a raised dome lid which allows you to cover decorated cakes with ease. Keeps cakes and decorations safe in the pan even after handling.

415-Y-903 \$4.49 each

CAKE SAVER - 2 PIECE

Designed to carry most elaborately decorated cakes. Generous size accommodates borders and top decorations easily. Use to carry or store 11, 12, and 14 in. cakes, including built-up cakes, sheet cakes, even cakes with elaborate decorations. Fits cakes up to 12 in. high. Fits 11, 12, and 14 in. cakes with 1 in. borders. Includes one 14 in. x 14 in. base and one 6 in. high cover.

415-Y-905 \$10.99 each

PERFORMANCE PANS



ROUND PANS

2 in. deep

Bake everything from
cake to
wedding cake to
fruit bundt cake.
You'll find it easy
with a variety
of sizes of round
baked pans.

6 in.

2105-Y-2185

\$4.99 each

7 in.

2105-Y-2190

\$5.29 each

8 in.

2105-Y-2193

\$5.49 each

10 in.

2105-Y-2207

\$6.49 each

12 in.

2105-Y-2215

\$8.99 each

14 in.

2105-Y-3947

\$11.00 each

16 in.

2105-Y-3963

\$14.99 each

9 in. Pan Set

2105-Y-7908

\$9.99 set of 2

ROUND PANS

3 in. deep

Bake everything from
cake to
wedding cake to
fruit bundt cake.
You'll find it easy
with a variety
of sizes of round
baked pans.

8 in.

2105-Y-9104

\$6.99 each

10 in.

2105-Y-9945

\$8.99 each

BAKE-EVEN STRIPS

It's the most natural way to bake perfectly
even moist cakes. Avoid high rise and
cracked tops. Simply edge with Bake-Even
strips and wrap around the pan before
baking. Each band is 1 1/2 in. wide and
long with 1 in. overlap.

SMALL SET

Contains 2 bands, enough for two 8 in. or 9 in.
round pans.

415-Y-260 \$5.49 set

LARGE SET

Contains 4 bands, enough for one of each of
the following: 10, 12, 14 and 16 in. round
pans.

415-Y-262 \$13.99 set





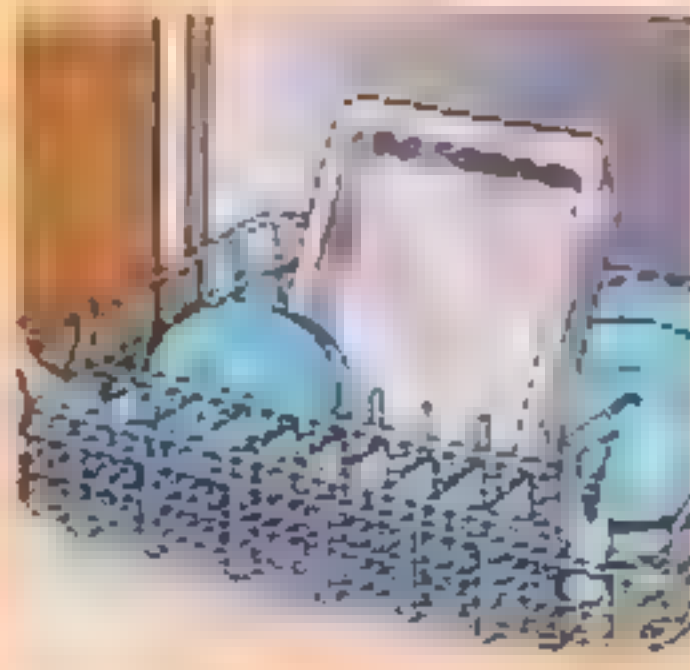
NO HOT SPOTS UNIFORM BAKING

Sheets and pans ensure uniform baking with a thick, even layer of insulation. The bottom of the pan is also insulated, ensuring even baking.



EASY GRIPLIP

The exclusive ribbed design of the Griplip tool allows you to grip the pan firmly, making it easy to lift and move.



IMMERSIBLE AND DISHWASHER-SAFE

The Kitchen Center is made of heavy-duty, dishwasher-safe metal, ensuring it can be cleaned easily and safely.

Wilton

Spritz Cookie Recipe

This recipe works very well with the Kitchen Center. The cookies are easy to make and the dough can also be colored with food dyes.

Wilton

Chocolate Chunk Cookies

This recipe is a classic and works very well with the Kitchen Center. The cookies are easy to make and the dough can also be colored with food dyes.

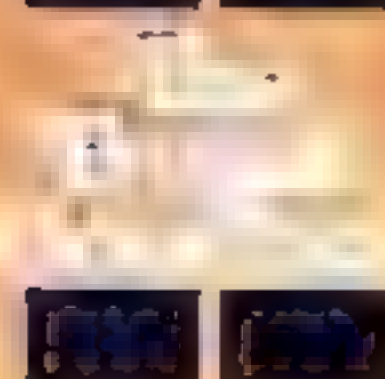
WILTON KITCHEN DEVELOPED RECIPES

Wilton has developed a variety of recipes that work perfectly with the Kitchen Center. These recipes are easy to make and the results are always delicious.

EVEN-BAKING
That extra
kitchen
with Even-
baking
separates
The bottom
intense heat
offer great

INSULATED BAKEWARE

Even-Bake



*"I have tried
them and
they work!"*

**State-of-the-art technology ensures best baking –
warranted for life!**

EVEN-BAKE INSULATED BAKEWARE—

that extra helping hand you can count on in the kitchen. Your baked goods will brown just right with Even-Bake. A layer of air insulates and separates two sheets of high-quality aluminum. The bottom protects the top from direct intense heat. The many sizes in our collection for great baking versatility.

Cookie Sheet	13" x 17" x 1/8"	2105-Y-2644	\$14.99 each
Cookie Sheet	10 1/2" x 15 1/2" x 1/8"	2105-Y-2646	\$12.99 each
Jelly Roll	10 1/2" x 15 1/2" x 1/8"	2105-Y-2650	\$17.99 each
Sheet Pan	9" x 13" x 1 1/8"	2105-Y-2661	\$16.49 each
Sheet Pan w/Cover	9" x 13" x 1 1/8"	2105-Y-2667	\$20.99 each
Biscuit Brownie	7" x 11" x 1 1/8"	2105-Y-2664	\$12.99 each
Square	8" x 1 1/8"	2105-Y-2665	\$12.99 each
Round	8" x 1 1/8"	2105-Y-2669	\$12.99 each
Round	9" x 1 1/8"	2105-Y-2666	\$14.49 each
Heart (one cake mix)	12 1/2" x 12" x 1 1/8"	2105-Y-2663	\$14.99 each
Jumbo Muffin	4-cup	2105-Y-2662	\$14.99 each



MINI MUFFIN PAN

Create mini-muffins, fruitcakes, cupcakes, cheesecakes. Aluminum. 7 1/2 x 5 1/2 x 1 1/2 in. deep. 2105-Y-2125 \$6.99 each

SIX CUP MUFFIN PAN

Perfect size for morning muffins, afternoon treats, and desserts. Aluminum. 7 1/2 x 5 1/2 x 1 in. deep. 2105-Y-5338 \$6.99 each

JUMBO MUFFIN PAN

Bake super-size cupcakes and muffins. Aluminum. 13 1/2 x 7 1/2 x 2 in. deep. 2105-Y-1820 \$12.99 each

VIENNESE SWIRL PAN

The foundation for elegant pastries and desserts. Aluminum. 11 in. diameter x 1 1/2 in. deep. 2105-Y-8252 \$9.99 each

SHELL PAN

Simple elegance. A pan you'll want for every occasion. Aluminum. 11 x 12 x 1 1/2 in. deep. 2105-Y-8250 \$9.99 each



NEW! MINI-LOAF PAN

Great for individual-sized nut breads, cakes. 10 1/4 x 12 1/4 x 1 1/2 in. deep. Aluminum. 2105-Y-9791 \$9.99 each



LOAF PAN

Perfect for sandwich loaves, cakes and breads. Aluminum. 8 1/4 x 4 1/4 x 2 1/2 in. deep. 2105-Y-3688 \$5.99 each



LONG LOAF PAN

Bake classic cakes or angel food delights. Cooking bags provide perfect rising for angel food cakes. Aluminum. 16 x 4 1/2 x 2 1/2 in. deep. 2105-Y-1568 \$9.99 each



SHORTCAKES 'N TREATS PAN

Decorate these single-serving desserts with in-season fruit and whipped cream. Aluminum. 12 1/2 x 8 x 1 in. deep. 2105-Y-5966 \$6.99 each



RING MOLD PANS

Two convenient sizes. Each 3 in. deep. Aluminum. 8 in. 2105-Y-190 \$6.49 each. 10 1/2 in. 2105-Y-4013 \$7.99 each



FANCY RING MOLD PAN

Beautiful bundt-style pan, idea for pound cakes, mousse, more! 3 in. deep. Takes one standard bundt-type mix. Aluminum. 10 1/2 in. diameter. 2105-Y-5008 \$9.99 each



PETITE FANCY RING MOLD PAN

Serve impressive desserts in a dramatic individual size. Aluminum. 10 1/2 in. diameter. 2105-Y-2097 \$16.99 each



BAKEWARE



Double Bottom Set

2 PC. SPRINGFORM PANS

Waffle bottom for stronger support. Release spring, remove sides and serve 5 in. deep. Aluminum.

6 in. 2105-Y-4437 \$7.99 each

9 in. 2105-Y-5354 \$10.99 each

NON STICK SPRING FORM PANS

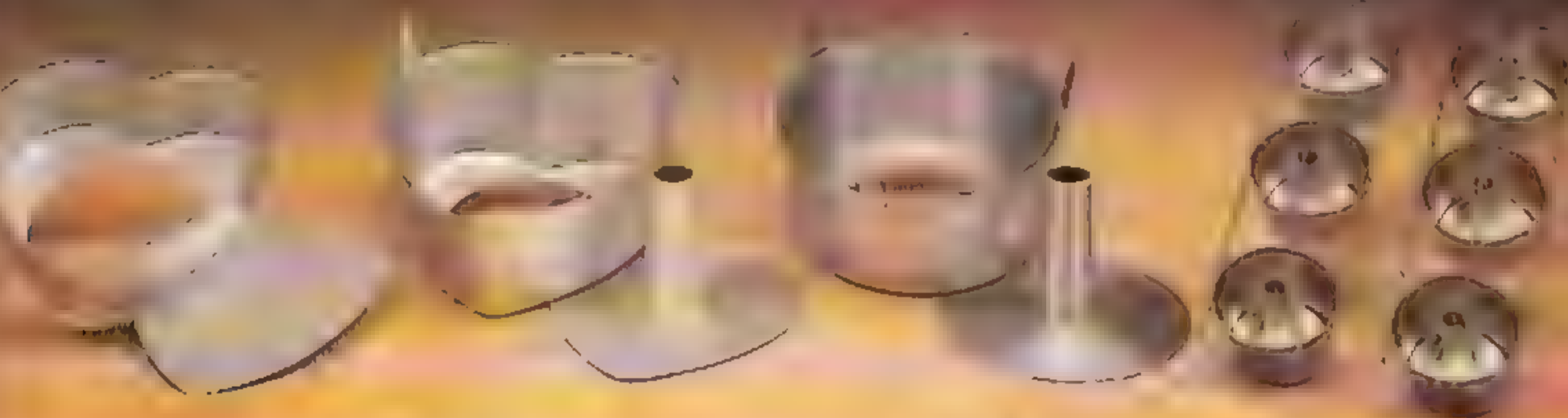
Quality non-stick finish on heavy-gauge steel. Waffle textured surface provides extra strength. 3 in. deep.

6 in. 2105-Y-218 \$6.99 each

9 in. 2105-Y-219 \$9.99 each

10 in. 0000-Y-2347 \$12.79 each

10 in. Double Bottom Set 0000-Y-2385 \$22.29 each



2 PC. HEART DESSERT PAN

Create beautiful heart-shaped desserts. Removable bottom. Aluminum. 9 1/4 x 9 1/4 x 2 1/2 in. deep.

2105-Y-3217 \$12.99 each

2 PC. HEART ANGEL FOOD PAN

Removable bottom for easy transfer. Cooling legs and full 4 inch depth. Great for tall desserts. Aluminum. 10 1/2 x 10 1/4 x 4 in. deep.

2105-Y-6509 \$12.99 each

2 PC. ANGEL FOOD PAN

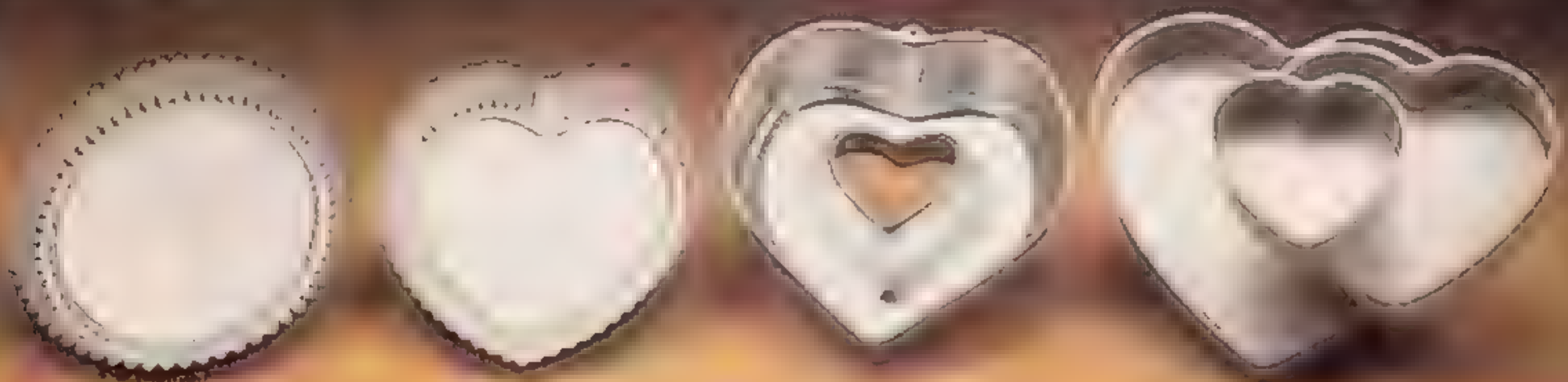
2-piece 11 x 4 in. deep. Removable bottom. Aluminum.

2105-Y-2525 \$13.99 each

MINI ANGEL FOOD PAN

Create delicate single serving desserts with ease & mold pan. 12 4 x 8 x 1 in. deep.

0000-Y-2338 \$20.59 each



CONTINENTAL FLAN PAN

Create international recipes with ease. Aluminum. 11 diam. x 1 1/4 in. deep.

2105-Y-2046 \$7.99 each

HEART FLAN PAN

Delicately fluted, shaped for fruit, pudding or ice cream. Aluminum. 11 x 1 in. deep.

2105-Y-3218 \$7.99 each

HEART RING MOLD PAN

Romantic shape for savory, sweet, gelatins and more. Aluminum. 11 x 2 in. deep.

2105-Y-3219 \$12.99 each

HEART PANS

Give your heart away in any fun loving size. Aluminum. 1 1/4 in. deep.

6 in. 2105-Y-4781 \$3.99 each

9 in. 2105-Y-5176 \$5.99 each

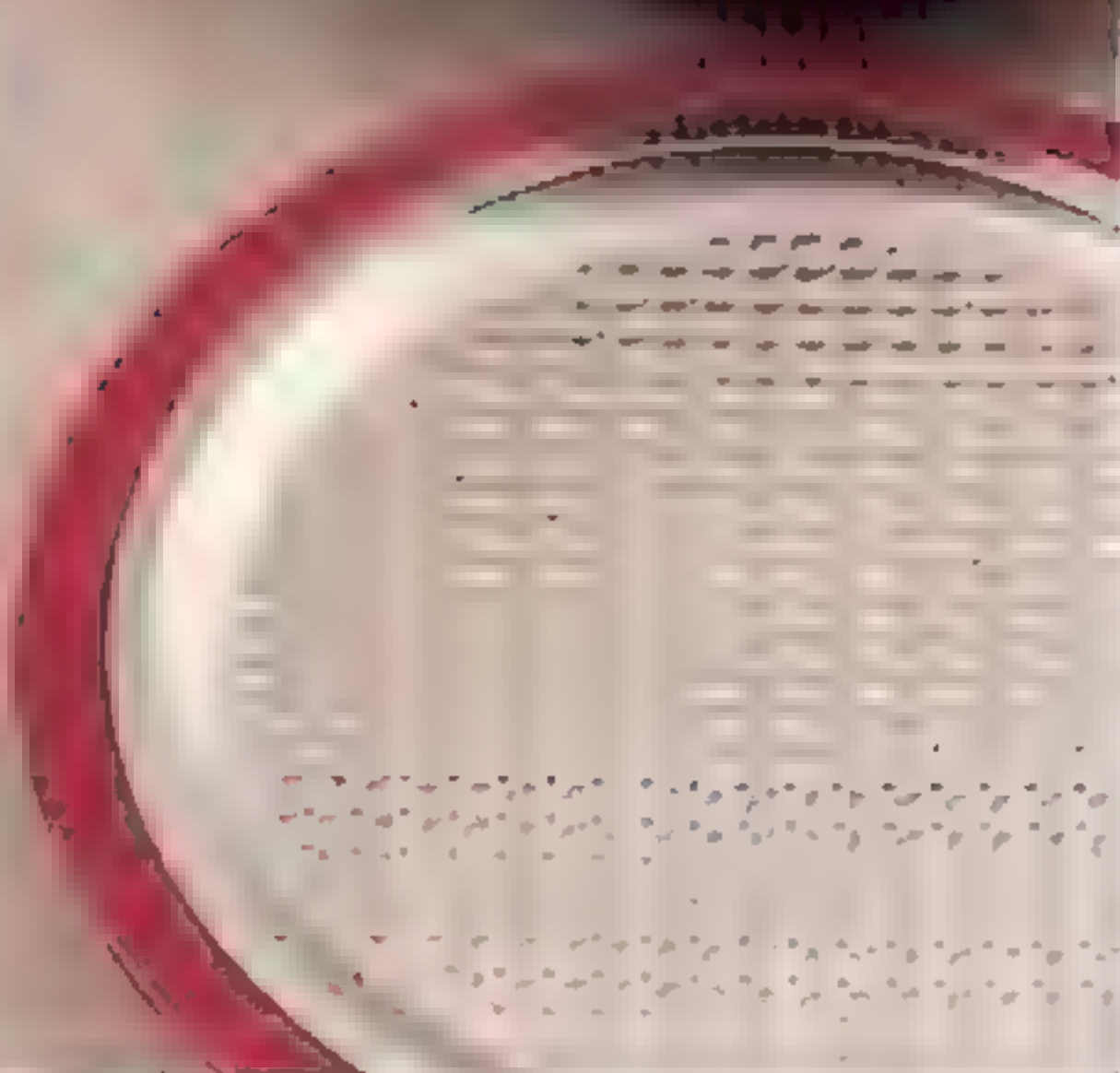
12 in. 2105-Y-5168 \$8.99 each

PIZZA PANS



The Frugal Gourmet

I've tried the best... this is better!



Introducing Wilton pizza pans and serving trays. Exclusive perforated design allows heat to circulate and cook the crust through the vent holes.



Each side has a rim for easy handling and finger safety, and the pans are smooth bottom trays have no sharp edges to keep your hands safe while serving.



Each set with each pan or pan tray set is a 6-page recipe book compiled by the Wilton Kitchen.

14" pan pan with red tray	2105-Y-3902	\$19.99 each
14" pan pan with black tray	2105-Y-3908	\$19.99 each
16 1/2" pan pan with red tray	2105-Y-3904	\$24.99 each
16 1/2" pan pan with black tray	2105-Y-3909	\$24.99 each
14 1/2" pan	2105-Y-3901	\$10.99 each
16" pan	2105-Y-3903	\$12.99 each

ACCESSORIES

The Wilton pizza accessories include a pizza cutter, a pizza server, and a pizza peel. The pizza cutter is designed to cut through the crust with ease. The pizza server is designed to lift the pizza from the pan. The pizza peel is designed to transfer the pizza from the pan to the oven.

2 1/2" cutter	2105-Y-3905	\$4.99 each
3 1/4" cutter	2105-Y-3906	\$5.99 each
Spatula Server	2105-Y-3907	\$6.99 each

MICROWAVE BAKEWARE



Teddy Bear
2106-Y-108

Big Bird®
2106-Y-116

Speedy Bunny
2106-Y-138

Fish
2106-Y-112

Ring
2106-Y-118

Fancy Ring
2106-Y-124

Round
2106-Y-100

Mim Heart
2106-Y-120

Heart
2106-Y-106

Jumbo Muffin
2106-Y-130

Square
2106-Y-102

Double Mix Rectangle
2106-Y-104

Christmas Tree
2106-Y-122

A great collection of microwave bakeware. The pans are made of a special material that allows them to be used in the microwave. They are perfect for making a variety of desserts, including cakes, cookies, and more. The pans are also easy to clean and store.

\$3.49 each

For more information, visit our website at www.wilton.com.

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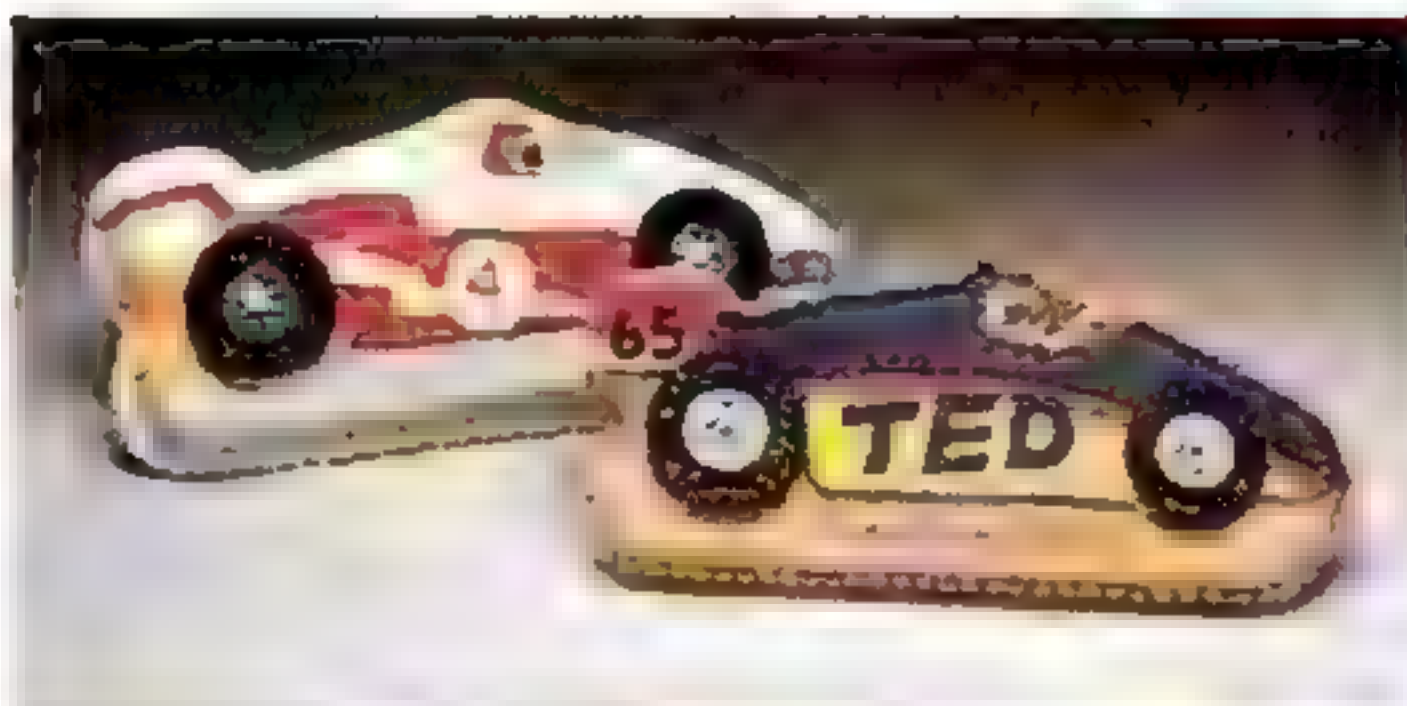
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NEW! SUPER RACE CAR

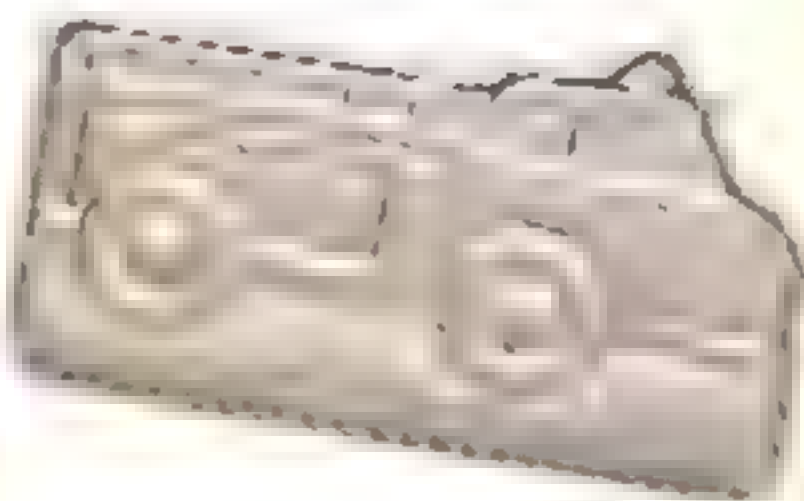
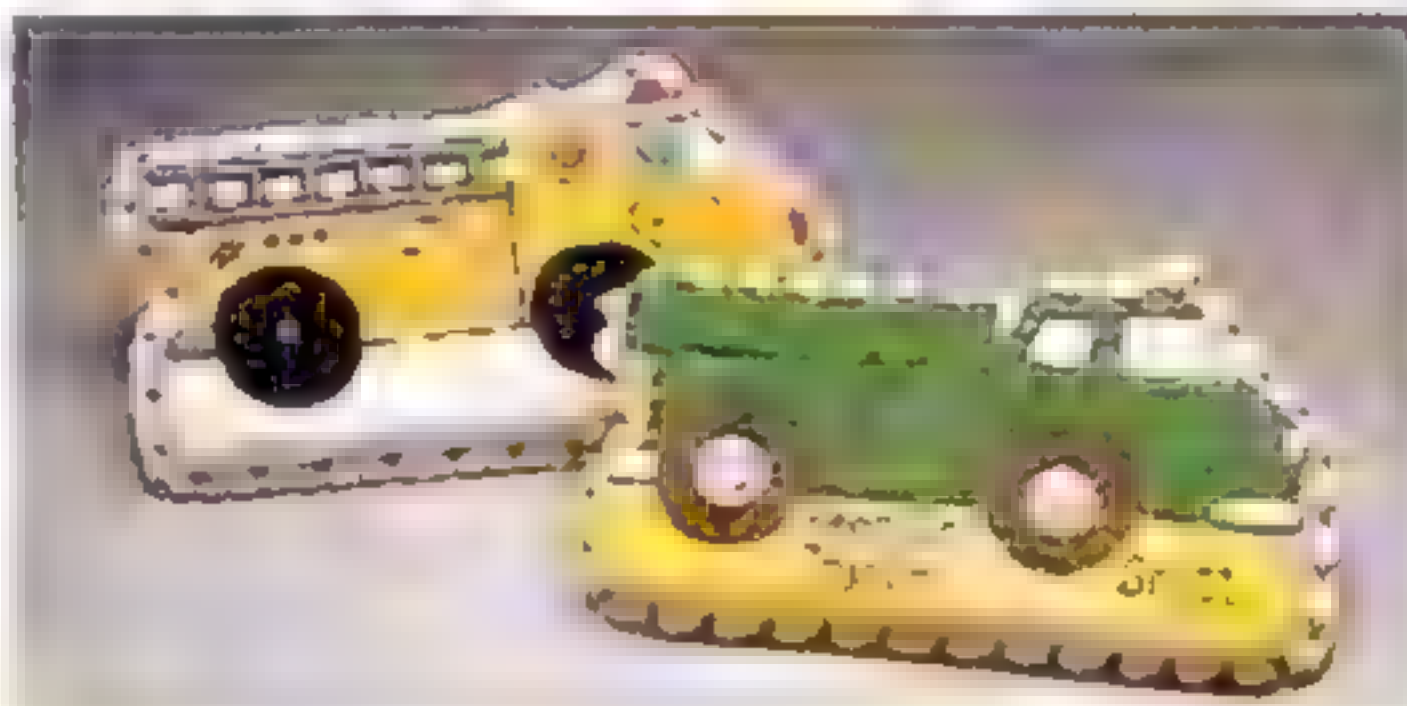
Spinning out of the turn and headed right for birthday celebrations galore. This fast-paced automobile will travel from party to party all year long. One mix aluminum pan is 18 1/4 x 7 3/4 x 2 in.

2105-Y-6508 \$9.99 each

**NEW! LITTLE FIRE TRUCK**

This little engine can make any occasion a fire warm event. Birthdays, school parties, even a retirement party can be fun with this creative pan. One mix aluminum pan is 16 x 9 1/4 x 2 in.

2105-Y-9110 \$9.99 each

**LITTLE TRAIN PAN**

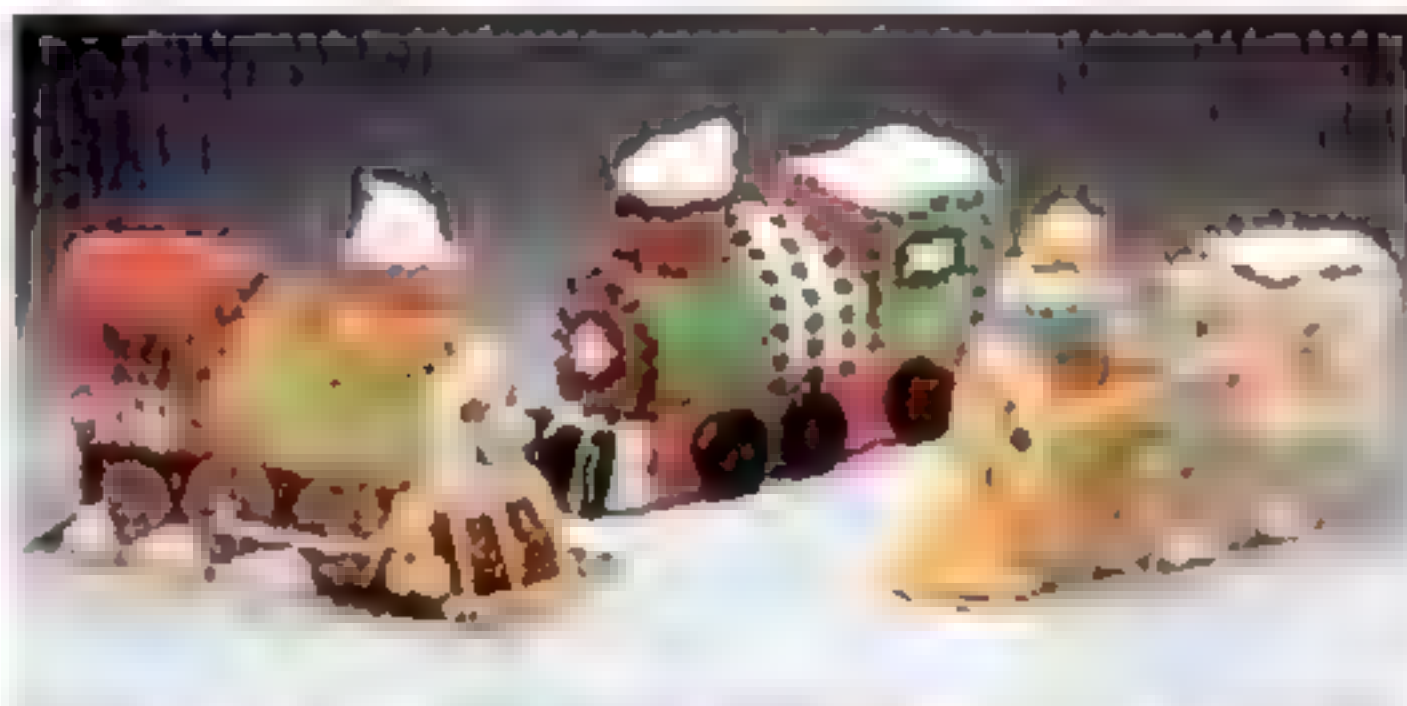
The new little birthday and occasion train pan is a range of fun for party guests and the guest of honor. Lots of laughter on board. One mix aluminum pan is 8 1/4 x 15 3/4 x 2 in.

2105-Y-6500 \$9.99 each

**CHOO CHOO TRAIN PAN**

Here's the little 3-d engine that could be pulling through again with a handload of uses. All aboard! Two-part aluminum pan snaps together. Pan is 10 x 6 x 4 in. Takes 6 cups of firm textured batter.

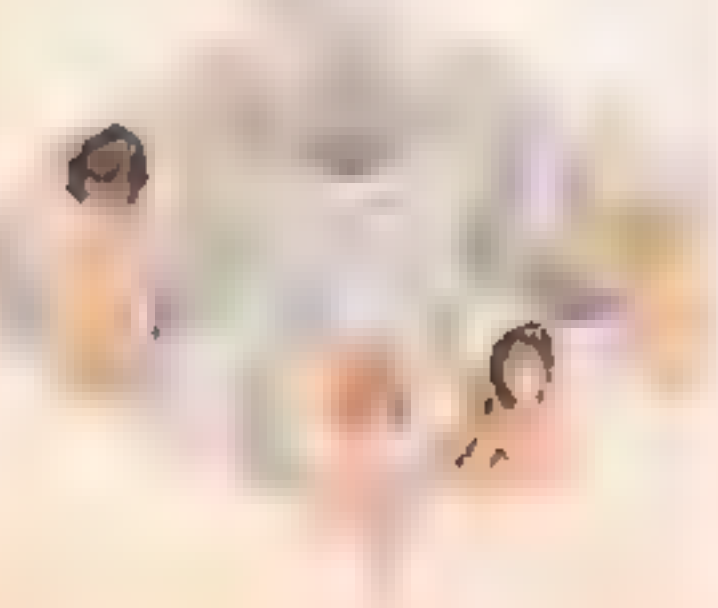
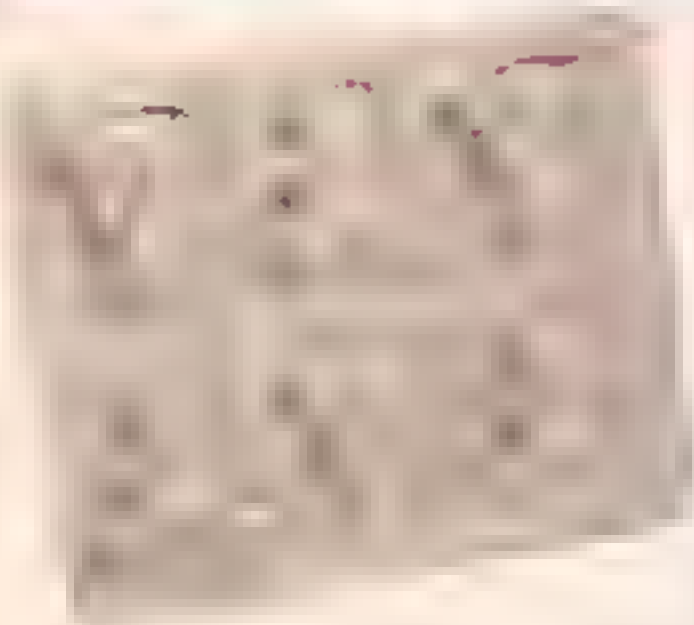
2105-Y-2861 \$10.99 each

**18-WHEELER TRUCK PAN**

Why not get to the bottom of your wishes? It's easy to have a special birthday on wheels. One mix aluminum pan is 11 1/4 x 17 x 2 in.

2105-Y-0018 \$9.99 each





NEW! MINI BEAR PAN

These petite bears will have little time to hibernate once kids find out just how much fun they are. Make six individual servings at once. Aluminum pan is 13 1/8 x 12 x 1 1/4 in. 2105-Y-4497 \$9.99 each

HUGGABLE TEDDY BEAR PAN

Now here's an old friend who's enjoying more popularity than ever. Maybe it's because he makes everyone feel so good. He'll bring his happy mood to any occasion. Long for birthday and baby showers included. One mix aluminum pan is 13 1/8 x 12 1/4 x 2 in. 2105-Y-4943 \$9.99 each

HAPPY CLOWN PAN

Colorful parties happy. The circus funny man brings on smiles to kids of all ages. His alternate looks can entertain at many occasions. One mix aluminum pan is 12 x 12 x 2 in. 2105-Y-802 \$9.99 each

WONDER MOLD KIT

In every season you'll find use for this shape at the greatest affairs: birthdays, graduations and bridal showers. Use the mold alone or as a part of another design. Aluminum pan (8 in. diam., 5 in. deep) takes 5-6 cups of firm-textured batter. Heat conducting rod assures even baking. Kit contains pan, rod, stand, 7 in. doll pick and instructions. 2105-Y-565 \$11.99 kit

TEEN DOLL PICK

7 in. tall, same as in kit. 2815-Y-101 \$2.99 each

PETITE DOLL PAN

Combine this aluminum pan with Small Doll Picks for a quartet of party treats. Alone, it lends itself to all sorts of inventive cake ideas. Great assembled with Wonder Mold kit as a color-coordinated bridal party centerpiece. One cake mix yields 4 to 6 cakes. 508-Y-302 \$9.99 each

SMALL DOLL PICKS

4 1/2 in. high. 1511-Y-1019 \$5.29 pack of 4

PRECIOUS PONY PAN

A little horseplay is always expected at a kid's party. Create a colt or filly to prance about with happy birthday wishes. Captivating alternate ways to decorate are included. One-piece aluminum pan is 16 x 11 x 2 in.
2105-Y-2914 \$9.99 each

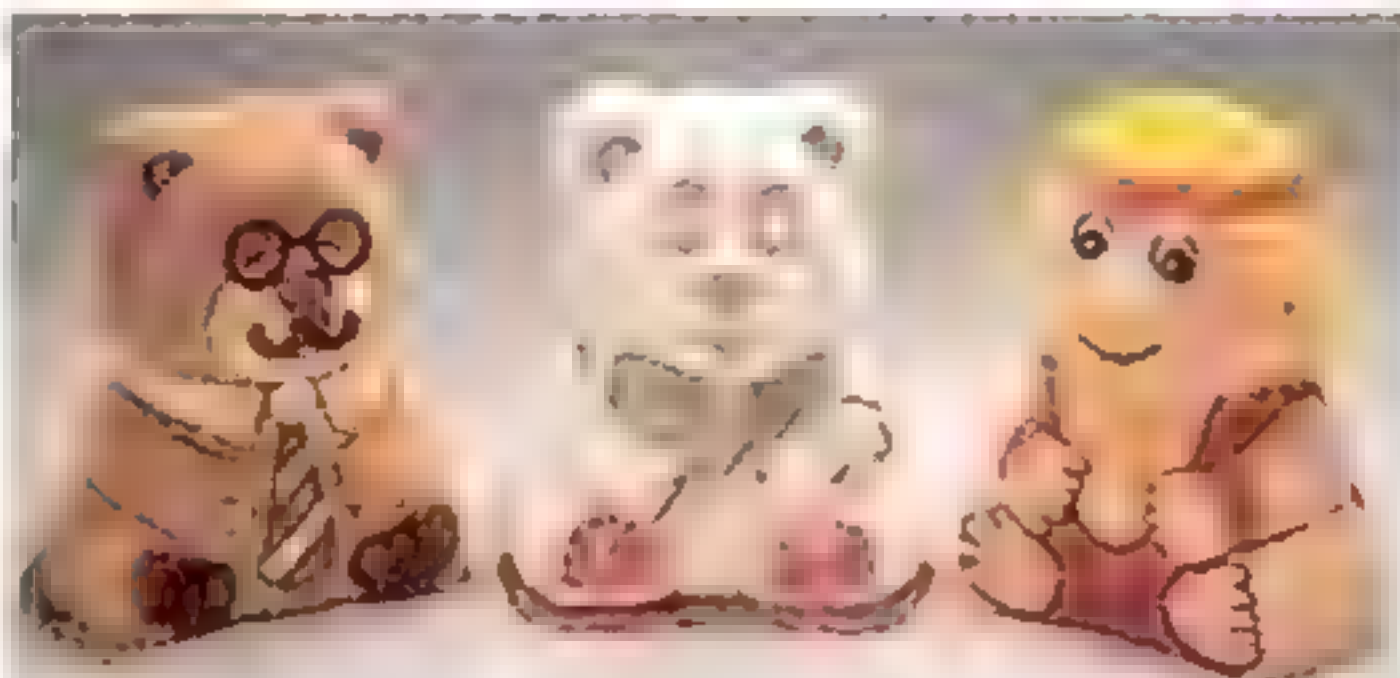


TEDDY BEAR STAND-UP PAN

You'll find this beloved buddy popping up at just about any occasion. Great for birthdays, baby showers, school parties and warm wishes. Two-piece aluminum pan is 9 1/2 x 8 1/2 x 5 in. Core, stand and clips.
2105-Y-2325 \$15.99 set

BAKING CORE ONLY*

503-Y-504 \$3.59 each



ROCKING HORSE PAN

Indulge your hobby for decorating with this perennial favorite. The doc and his partner or stringing along just a few of the many ways to decorate. It's a winner for birthdays and baby showers. One-piece aluminum pan is 13 1/2 x 13 1/2 x 2 in.
2105-Y-2388 \$9.99 each



PANDA PAN

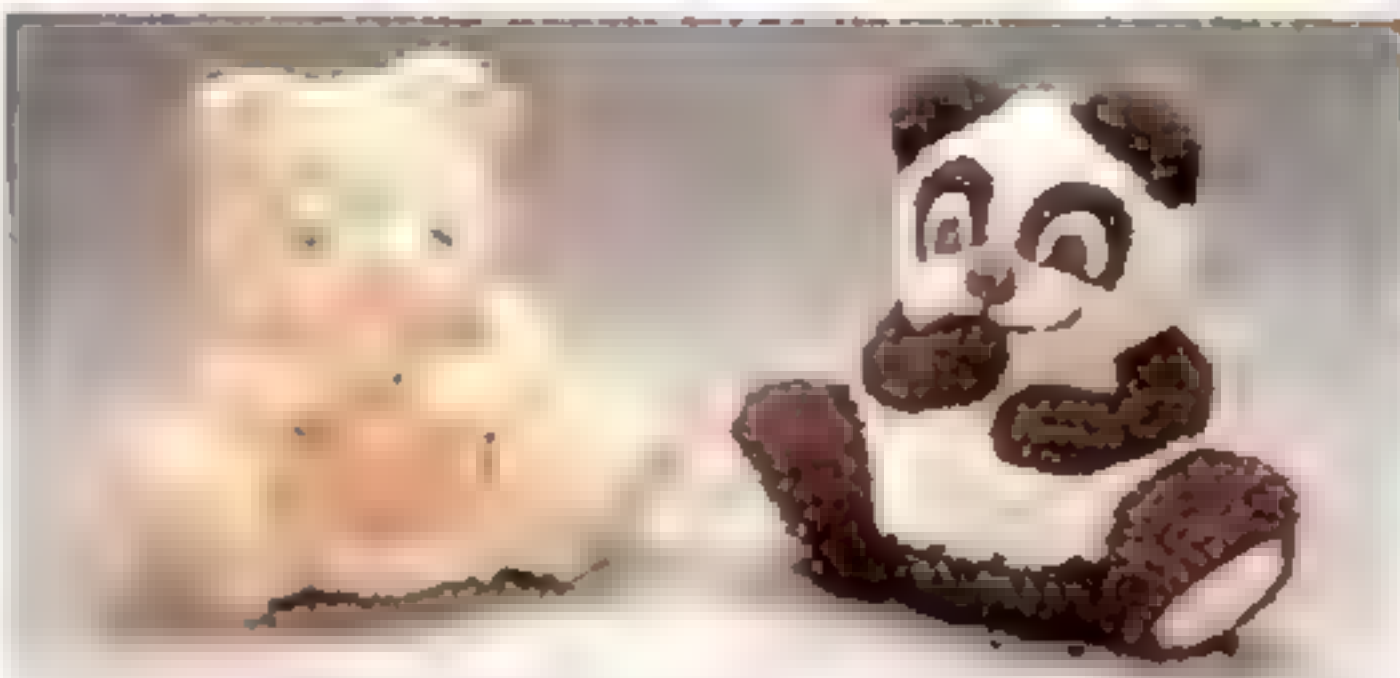
Here's one of the cutest things in captivity! With so many great ways to decorate it, the Panda is a hit at all sorts of happy events. Two-piece aluminum pan bakes 6 cups of firm-textured batter. Includes 6 cups heat-resistant bag core and instructions. Pan is 9 1/2 x 8 1/2 in. tall.
2105-Y-603 \$15.99 each

BAKING CORE ONLY

503-Y-504 \$3.59 each

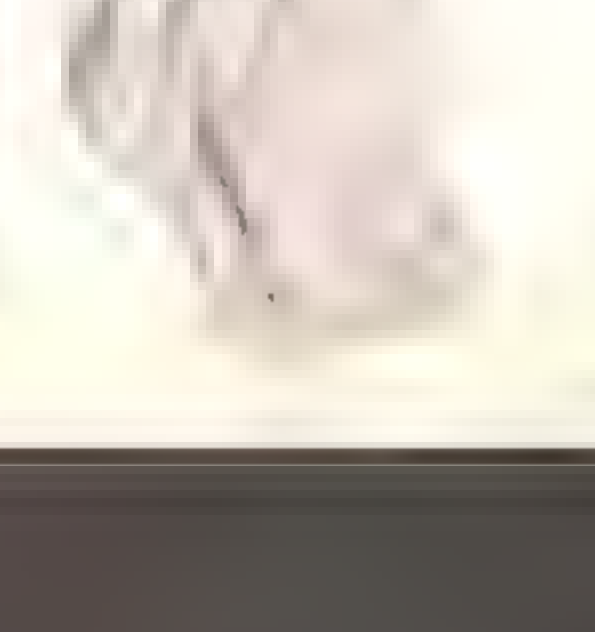
PANDA MOLD

Aluminum 2-pc. mold pan is perfect for baking cakes and molding candy, ice cream, sugar. About 4 1/2 in. high.
518-Y-489 \$4.99 each



LITTLE MOUSE PAN

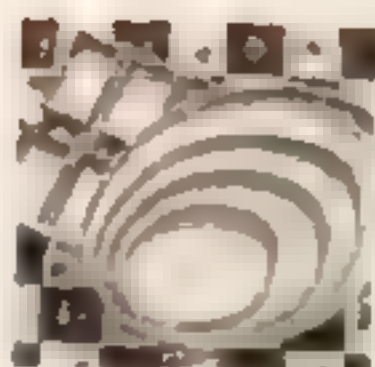
What tickles this little guy's nose? Nothing but the happiness of birthday wishes for every boy and girl. One-piece aluminum pan is 15 1/2 x 9 1/2 x 2 in.
2105-Y-2380 \$9.99 each





FAST TRACK

- Oval Pan Set (largest size is used), p. 168
- Mini Loaf Pan, p. 174
- Race & Sport Cookie Cutter Sets, p. 120
- Tips, 1, 2, 3, 6, 7, p. 134
- Black, Orange, Christmas Red, Golden Yellow, Kelly Green Icing Colors, p. 124
- '92 Pattern Book (Oval Track Patterns), p. 115
- Decorating Comb, p. 128
- Fancy-Foil Wrap, Cake Boards, p. 132-133
- Meringue Powder, p. 125
- Lollipop Sticks, p. 118
- Snow-White Buttercream (for decorating cookies), Buttercream Icing Recipes, p. 93
- Roll-Out Cookie Dough Recipe, p. 105
- Candy-coated chocolates, candy sticks, licorice strings
- Out of cookie dough, cut 6 race cars and extras for treats. Bake and cool. Using thinned Snow-White Buttercream, add details on cookies with tip 1. Use maraschino tips 1, 2 and 3 (depending on size of the area). Let dry. Attach lollipop sticks to backs of cookies with icing and let dry.
- Place oval and 3 mini cakes on foil-covered boards. Ice the oval area (approximately) on oval white. Cut Oval Track Pattern out of waxed paper and center over oiled area. Ice remainder of track cake top and mini cake switch boxes black. Ice sides of cakes smooth.



- Using Cornstarch Candy, make bridge at track end. Outline track 1/4 in. from edges and pipe way divider lines with tip 2 string. Outline bottom switch and control box openings with tip 3. Pipe in switch with tip 3 (smooth with finger dipped in cornstarch). Add tip 7 round 1/4 button shape with cornstarch.
- Frost tip 3 message, then add tip 1 string numbers. Frost component names with tip 2.
- Pipe tip 6 bulb borders on top, tip 7 at base. Pipe tip 7 base, then position candy icing parts. Attach top icing to parts with dots of icing. Position mini cakes and track together. Add candies and cookies. Series 28.

START YOUR ENGINE!

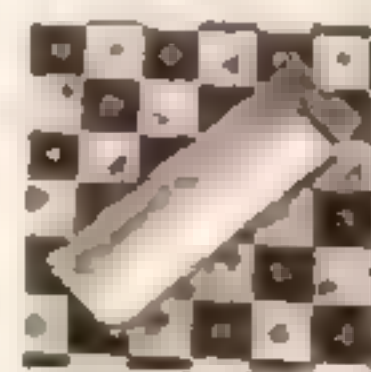
- Super Race Car Pan, p. 177
- Tips 3, 8, 14, 16, p. 134-135
- Black, Golden Yellow, Orange, Red-Red Icing Colors, p. 124
- Buttercream Icing, p. 93
- Ice background areas on top and sides white, road gray.
- Outline car details and wheels with tip 3. Pipe in windshield, mirrors, door handles, and visor with tip 3 (smooth with finger dipped in cornstarch).



- Fill in body white walls and helmet with tip 16 stars. Print tip 16 number.
- Edge road top with tip 3 base border. Edge base with tip 8 bulb border trimmed with tips 14 then 3 zigzag borders. Series 12.

EVERYTHING'S GO

- Long Loaf Pan, p. 174
- Round Cookie Cutter Set, p. 121
- Tips 2, 5, 21, p. 134-135
- Black, Christmas Red, Lemon Yellow, Leaf Green, Golden Yellow*, Orange* Icing Colors, p. 124
- Color Flow Mix, p. 125
- Gold Fancy-Foil Wrap, p. 132



ALL OCCASION



NEW! CAROUSEL HORSE PAN

This galloping horse on a track will find itself the center of attention at baby showers, children's parties, and more. One mix aluminum pan is 14 x 13 x 1 1/2 in.
2105-Y-6507 \$9.99 each

STAR PAN

What better way to honor the stars in your life? Brighten both day and night with this star-shaped cake pan. Perfect for any occasion, this pan is always emerging. One mix aluminum pan is 12 1/4 in. x 10 1/4 in. by 1 1/2 in. deep.
2105-Y-2512 \$9.99 each

BOOK PAN

Special greetings in black and white or whatever details you desire. This open book details every important chapter: baby showers, graduations, and more. Create a colorful greeting card cake, too. Two designs are included. One mix aluminum pan is 13 x 9 in.
2105-Y-072 \$9.99 each

TWO-MIX BOOK PAN

Bake a cake of epic proportions for larger parties. This great volume serves up to 30 guests. The design is as the crowd gathers to celebrate most any occasion. Aluminum pan is 11 1/2 x 15 x 2 1/2 in.
2105-Y-2521 \$12.99 each

GUITAR PAN SET

From Country & Western to Rock & Metal, music fans will go wild for this set. Just use, place pan on a flat surface and pipe simple designs. Strings (not included) can be added for even more musical appeal. Includes plastic neck, body, and pick guard. One mix aluminum pan is 7 1/2 x 8 1/2 x 2 in.
501-Y-904 \$9.99 set

GUITAR ACCESSORY KIT ONLY

503-Y-938 \$1.59 set

**NEW! GOOD TIME CLOCK
PAN**

To celebrate what the home it's always
party time with this year round
Abarth... going down to get
just what you want from the
birth of a new thing.
Celebrating New Year's Eve in style
in 18 x 17 x 17 cm

2105 Y 9111 \$9.99 each



UP 'N AWAY BALLOON PAN

One mix aluminum pan is
14 1/2 x 10 1/2 x 1 1/2 H
2105-Y-1898 \$9.99 each



DOUBLE-TIER ROUND PAN

2105-Y-1400 \$9.99 each

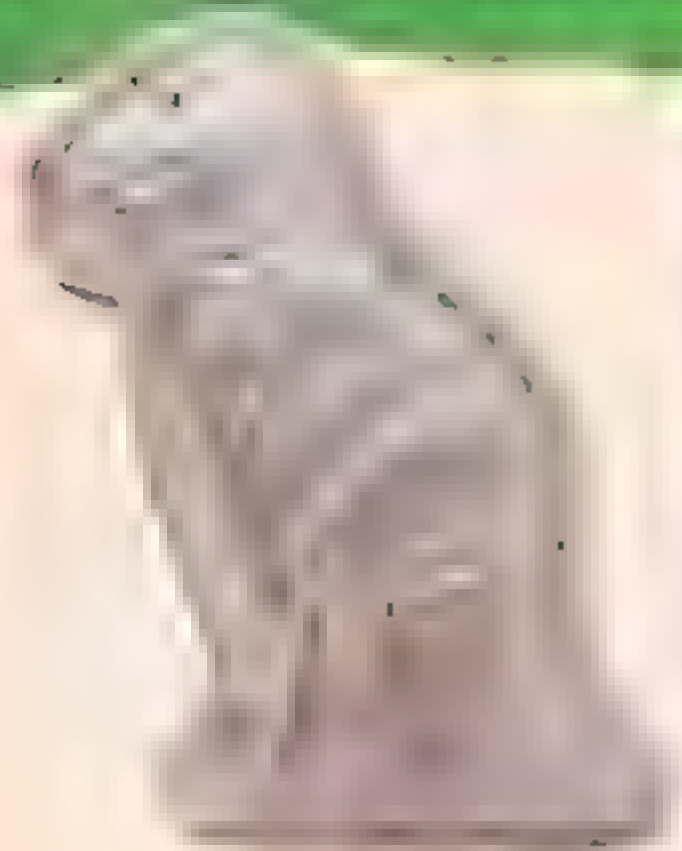


T-SHIRT PAN

This unbreakable, durable stand may be the most interesting gift for any occasion. Both a gift, decoration, and any other occasion in your life. Imagine One-music.com jumping on 13 1/4 x 12 1/2 x 7 in.

2105-Y-2347 \$9.99 each





PARTYSAURUS PAN

Back from extinction and ready to party. This continued celebration of dinosaurs makes our prehistoric party animal a must have at all sorts of fun fests. One-mix aluminum pan is 16 x 10 x 1 1/8 in.
2105-Y-1280 \$9.99 each



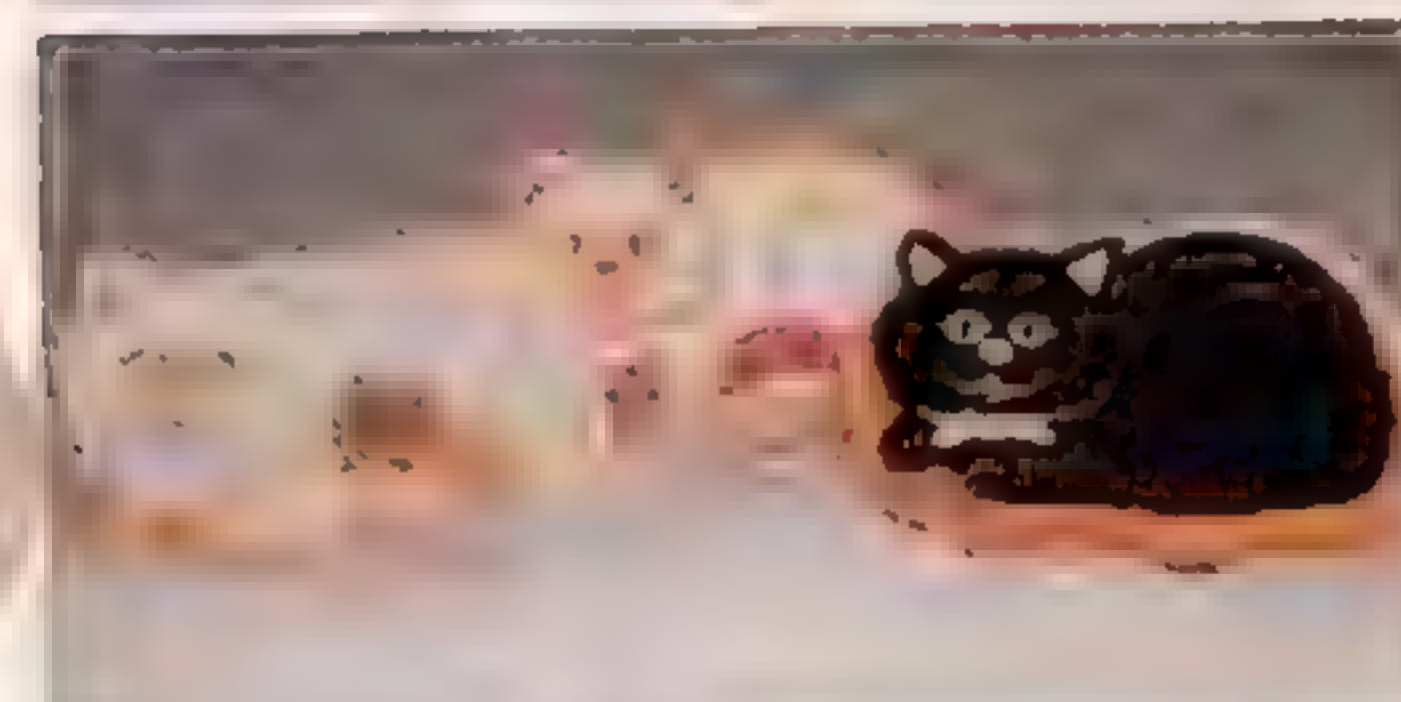
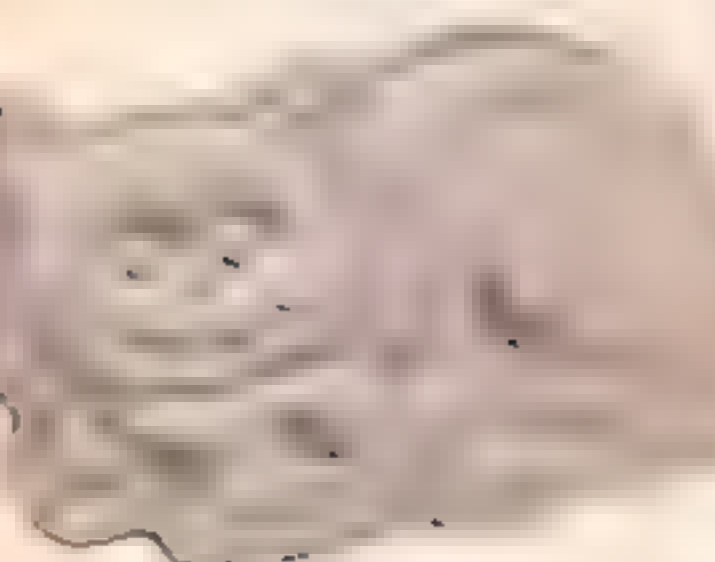
SHELL PAN

Add this sophisticated, streamlined pan to your collection. With the recipe for delicate lemon cake printed on the shell, create a delicious dessert topped with gorgeous yellow fondant. A pan you'll use for so many happy times. One-mix aluminum pan is 11 x 12 in.
2105-Y-8250 \$9.99 each



HORSESHOE PAN

A horseshoe by any other name still means "good luck." Whether it's a good omen for graduations, ban voyage or a Christmas stocking, it's a style you'll be glad to have. One-mix aluminum pan is 12 x 1 1/4 in.
2105-Y-3254 \$9.99 each



KITTY CAT PAN

The reigning king is basking in the glow of being named the most popular house pet. Why not immortalize him in buttercream? Create sleek or long-haired breeds. One-mix aluminum pan is 9 x 15 x 2 in.
2105-Y-1009 \$9.99 each



PUPPY DOG PAN

Finally, you can say "yes" when they ask for a puppy. Our frisky four-legged friend would just love a home for birthdays and kids get-togethers. Make him your party mascot. One-mix aluminum pan is 17 1/4 x 8 7/8 x 1 1/8 in.
2105-Y-2430 \$9.99 each

NEW! BOWLING A "STRIKE" PAN

What a great novelty cake idea for that avid bowling fan. Unique ball and pins in action design is sure to strike a happy chord with that bowler in the family. One mix aluminum pan is 14 1/4 x 11 1/4 x 2 in.
2105-Y-6505 \$9.99 each

SPORTS BALL PAN SET

Whether they're fans of all sports or fans of fun, the crowd will get to their feet with this pan. This multi-function ball can go from basketball to soccer and volleyball with ease. Many more uses in store. Set includes two 6-in. diameter half ball aluminum pans and two metal baking stands. Each pan half takes 2 1/2 cups batter.
2105-Y-6506 \$9.99 set

BALL PAN BAKE STAND ONLY

503-Y-881 99¢ each

MINI-BALL PAN

Make a grand slam entrance with a tray full of these cakes-for-one. These little treats are perfect in any championship season. Ice mini-balls and push together for a 3-D effect. One cake mix will yield 12 to 15 balls. Aluminum pan is 11" x 7 1/2" x 1 1/2" in.
2105-Y-1760 \$9.99 each

FIRST AND TEN FOOTBALL PAN

Award them the game ball, just like the pros. From little guys to Monday morning quarterbacks they'll score with this cake. Perfect for Super Bowl parties, homecomings, award dinners and much more. One-mix aluminum pan is 12 x 7 1/4 x 3 in.
2105-Y-6504 \$9.99 each

BASEBALL GLOVE PAN

Have an entertaining victory in the palm of your hand. The home team will love this mitt that can be customized with names and team colors. Can also be used for many occasions. One-mix aluminum pan is 12 x 12 1/4 x 1 1/4 in.
2105-Y-1234 \$9.99 each





GARFIELD® PAN

Garfield the cat knows just to be on his best party behavior for birthdays, holidays and more. Use these ideas to decorate and display. The pan is food grade and is a super baking tool.

One pan aluminum pan is 11 1/2 x 12 1/2 x 2 in.
2105-Y-2447 \$9.99 each



BATMAN PAN

It's a crime to not have this favorite crime fighting caped crusader. Invite him to your next party, for a B.A.T. PAN. B.A.T. PAN! Great time for the whole family.

One pan aluminum pan is 11 x 11 x 2 in.

2105-Y-6501 \$9.99 each



SUPER HEROES PAN

Double the crime fighting power in one easy pan. Whenever you choose, he's perfect for many occasions. Set includes one-in-one 13 x 13 x 2 in. aluminum pan, SUPERMAN and BATMAN parts, face masks and chest emblems.

2105-Y-8507 \$9.99 set

BATMAN MASK & EMBLEM

503-Y-814 \$1.99 set

SUPERMAN FACE & EMBLEM

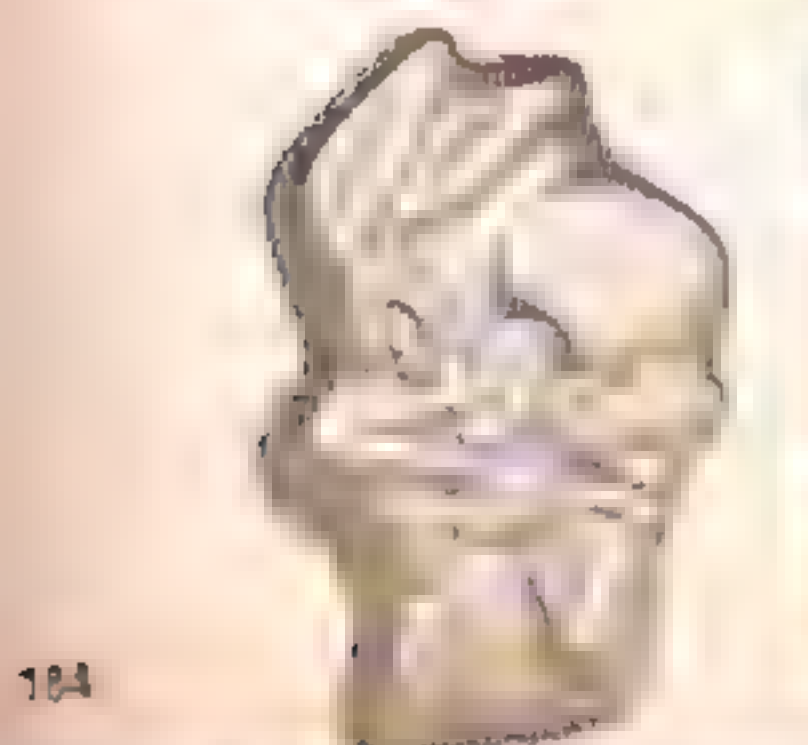
503-Y-857 \$1.99 set



SUPER MARIO BROTHERS' PAN

This non-stop character will make sure everyone has a super celebration. One pan aluminum pan is 14 1/2 x 9 1/2 x 2 in.

2105-Y-2989 \$9.99 each



BUGS BUNNY PAN

Let's up the fun. This guy will be waiting for you, the party, the party, the party. He's the cartoon pan. One pan aluminum pan is 14 x 9 x 1 1/2 in.

2105-Y-8253 \$9.99 each

NEW! TEENAGE MUTANT NINJA TURTLE® HEAD PAN

This big fella is a hit any time! Change it is yours to make your favorite TMNT. One-mix aluminum pan is 17 1/2 x 11 1/2 x 2 in.

2105-Y-4436 \$9.99 each

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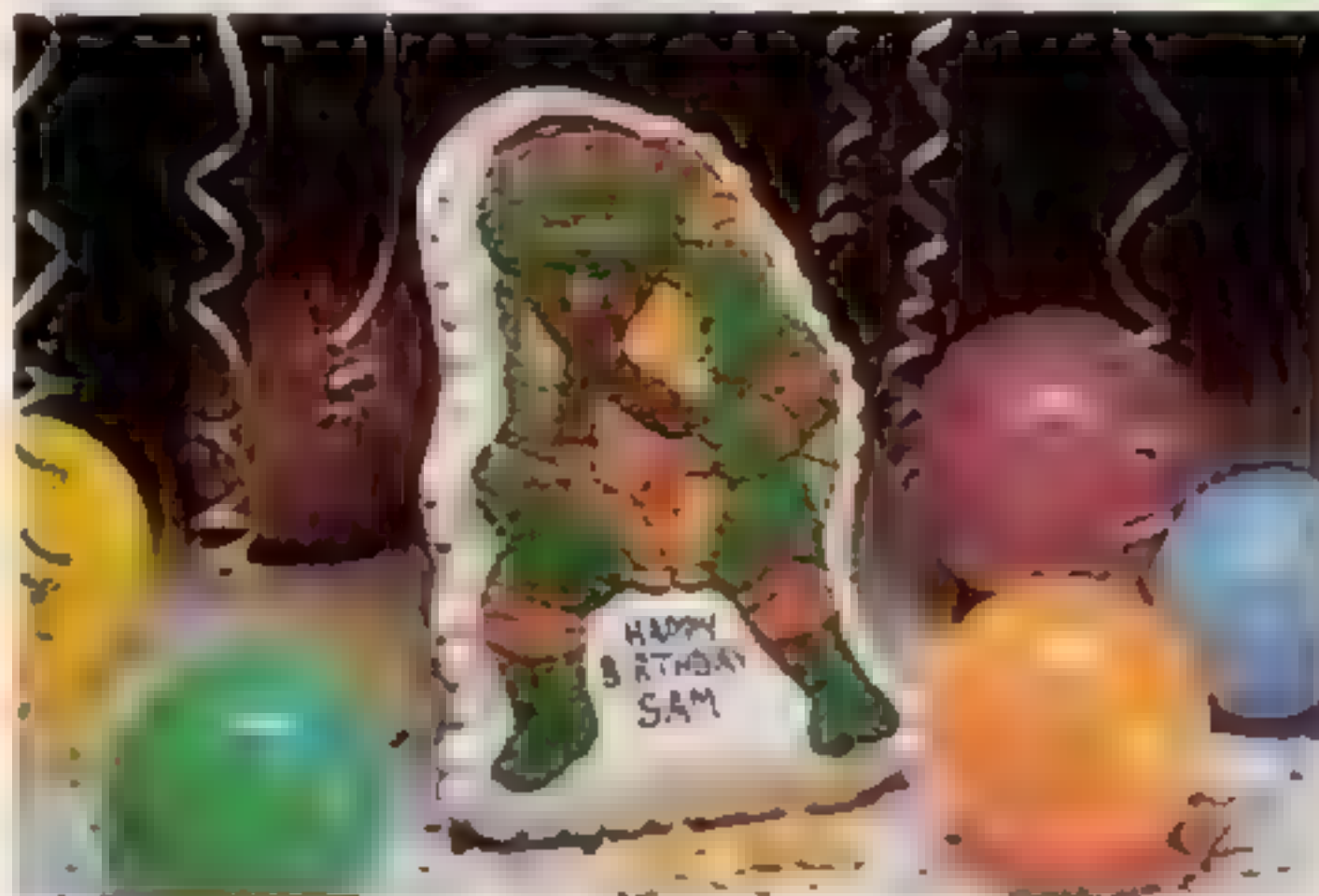


TEENAGE MUTANT NINJA TURTLES® PAN

Any dude it's those story crime stopping heroes. Leonardo, Michelangelo, Donatello and Raphael. Create your favorite creature. Any and would just love them. One-mix aluminum pan is 15 x 9 1/2 x 2 in.

2105-Y-3075 \$9.99 each

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BIG BIRD WITH BANNER PAN

How adorable Big Bird will print your good wishes right up front for all to see. One-mix aluminum pan is 13 1/4 x 12 x 12 in.

2105-Y-3654 \$9.99 each

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COOKIE MONSTER CAKE PAN

He loves cookies and birthdays too. This grouch-eat monster makes a great happy birthday surprise. Alternate designs turn his cake into other great ideas. One-mix aluminum pan is 14 1/2 x 11 1/2 x 1 1/2 in.

2105-Y-4927 \$9.99 each

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BART SIMPSON PAN

Everybody's favorite wise rascal will find himself popping up at the most unlikely events. Birthdays, school parties, any occasion! One-mix aluminum pan is 14 1/2 x 12 1/2 x 1 1/2 in.

2105-Y-9431 \$9.99 each

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MINI GINGERBREAD BOY PAN

Popular every holiday, take a little half a dozen of these fun cookies to the family. The little ones will love having their own mini gingerbread boy at Christmas dinner. One mix makes approximately 12 to cakes. Aluminum pan is 12 1/2 x 11 1/4 x 1 in.
2105-Y-6503 \$7.99 each



GINGERBREAD BOY PAN

Find this happy-go-lucky guy popping up at all your parties and get together. Simple decorating creates great effects with this easy pan. One mix aluminum pan is 14 x 10 1/2 x 2 in.
2105-Y-2072 \$7.99 each



JOLLY SANTA PAN

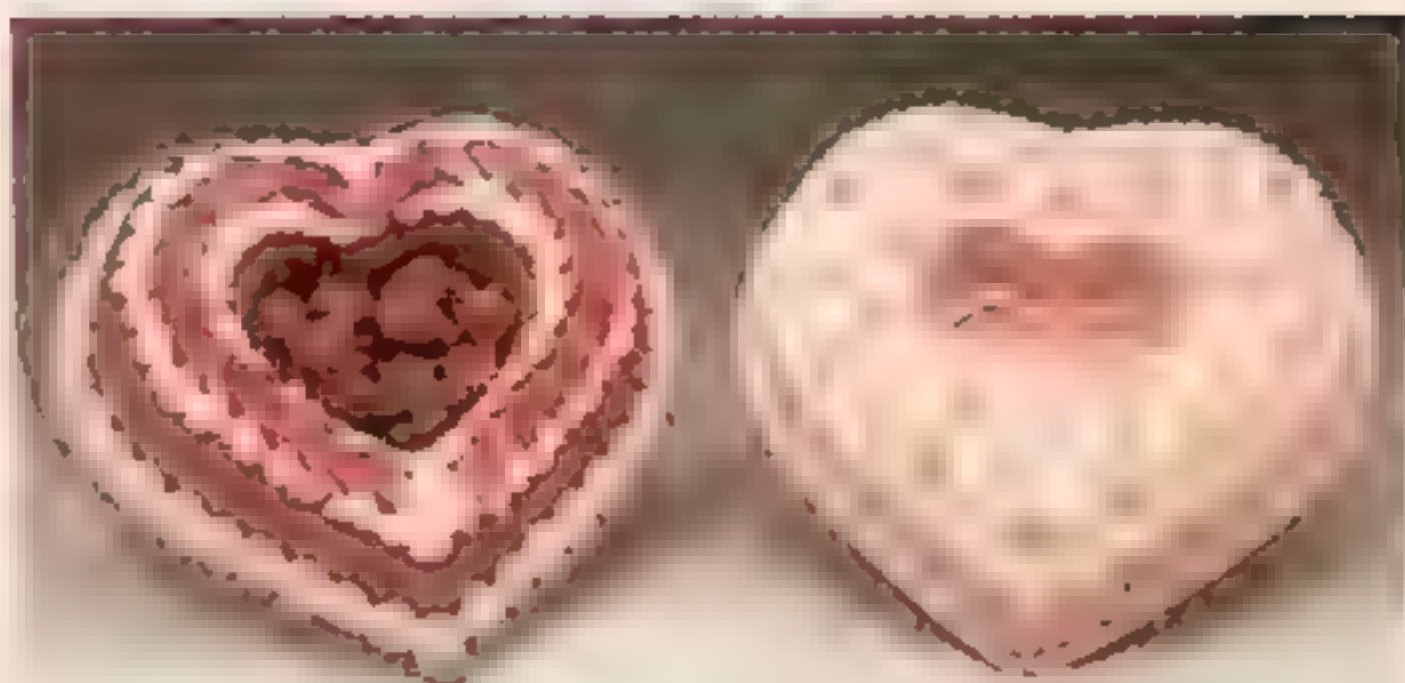
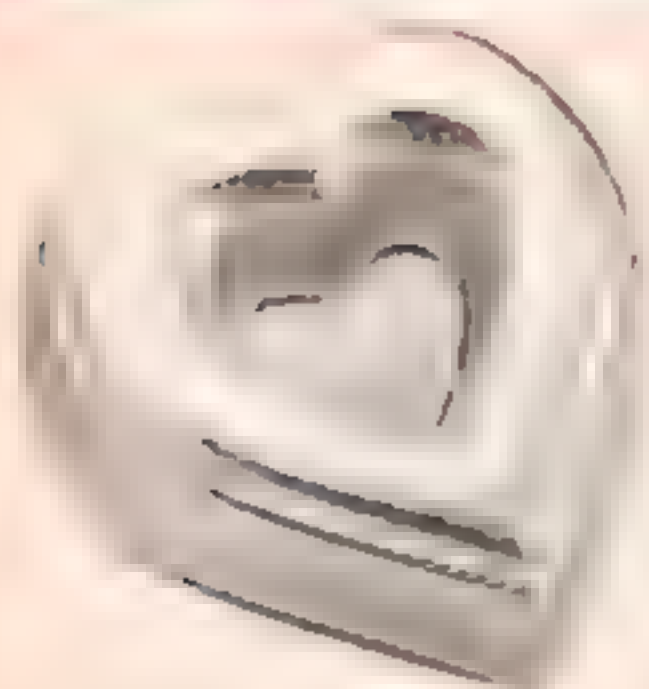
Send the sweetest greetings greetings with the smiling faces of Jolly Santa. He's great fun for the whole family to decorate. One mix aluminum pan is 13 1/2 x 11 1/2 x 2 in.
2105-Y-1225 \$7.99 each



RUDY REINDEER PAN

It's Rudy, our irresistible reindeer. He'll soon be leading the fun at all holiday parties. One mix aluminum pan is 10 1/4 x 16 1/4 x 1 1/4 in.
2105-Y-1224 \$7.99 each





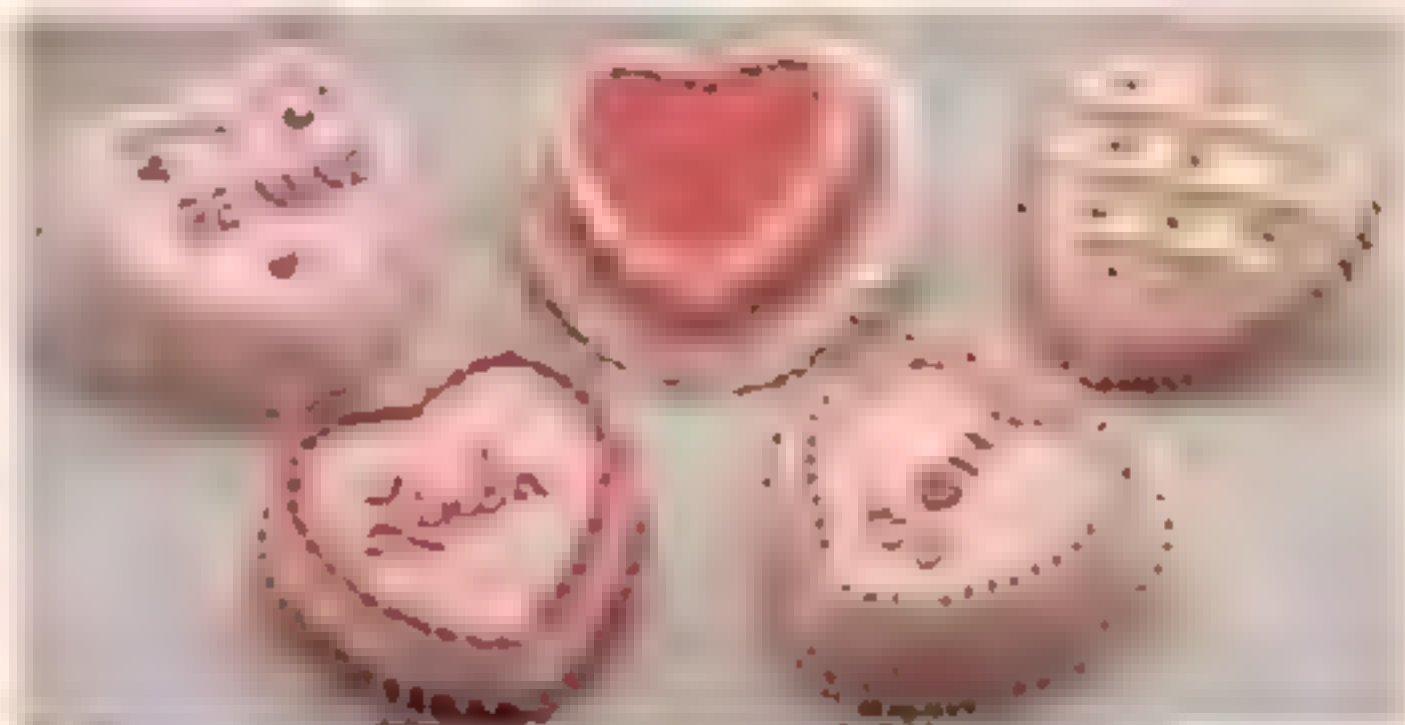
HEART RING PAN

This delicate heart mold lets you put a little surprise in the center. Fill with fresh fruit, whipped cream, even shaped chocolate. A heart's delight. Two-mix aluminum pan is 11 x 2 1/2 in. deep.
2105-Y-3219 \$12.99 each



HEART QUARTET PAN

A bounty of hearts expresses your love in four fold. The unusual shape provides many decorating ideas. Just add fruit for Valentine's Day, St. Patrick's Day, and birthdays. One-mix aluminum pan is 11 x 11 in.
2105-Y-1414 \$7.99 each



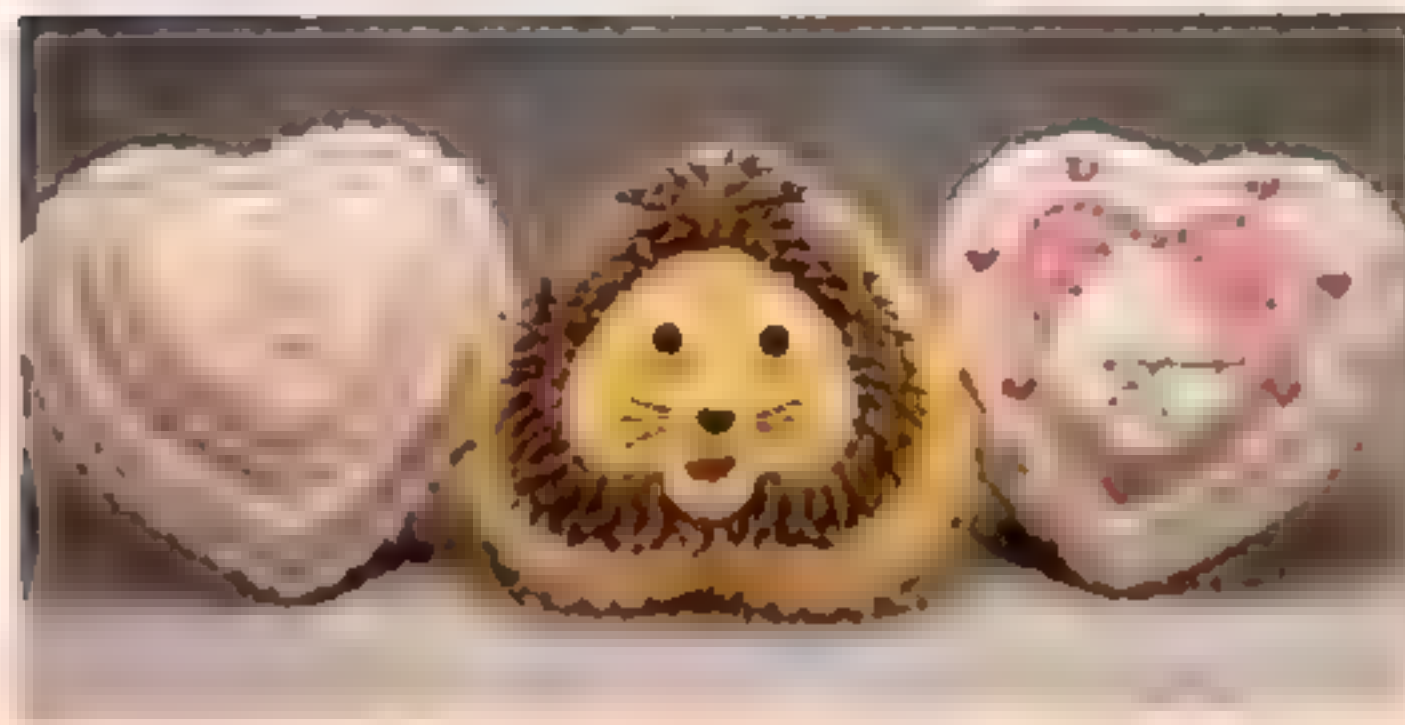
HEART MINI-CAKE PAN

Give away more than your heart for Valentine's Day. Why not give a heart to get? Sweetly sized cakes for bridal showers and kids' parties. Each heart of this 8 x 11 in. aluminum pan is 3 1/2 x 1 1/2 in. deep. One cake mix makes 12 hearts.
2105-Y-11044 \$7.99 each



HAPPINESS HEART PAN SET

Let our lovely two-heart layer cake convey your sweet sentiments on any occasion. It takes just one mix to fill both aluminum pans, each 9 x 1 1/2 in. deep.
2105-Y-956 \$7.99 set



DOUBLE TIER HEART PAN

Romance is always on the menu with a cake of two pretty heart tiers. It's the perfect show of affection for birthdays, Mother's or Father's Day, wedding showers and much more. Instructions show 4 delightful ways to decorate. One-mix aluminum pan is 11 1/2 x 11 x 2 1/4 in. deep.
2105-Y-1699 \$9.99 each

NEW! HEART ANGEL FOOD PAN

Variation on a very delicious theme. The light fluffy angel food cake is perfect for Valentine's Day. Cooking eggs make a perfect angel food cake. With minimal bottom time, angel food cake is perfect for Valentine's Day. 10 1/2 x 10 1/2 x 4 in. 2105-Y-6509 \$12.99 each

NEW! HEART DESSERT PAN

For those romantic occasions, take it from the heart. Good for pudding, dessert, mousse. Aluminum pan is 10 x 9 1/4 x 2 1/2 in. 2105-Y-3217 \$12.99 each

HEART FLAN PAN

What a super idea! A heart shaped flan cake is perfect for Valentine's Day. Perfect for flan, custard, or other heart shaped cakes. Aluminum pan is 11 x 10 1/2 in. 2105-Y-3218 \$7.99 each

HEART MINI-TIER PAN SET

What a great special effect! Make a perfect tiered cake with heart shaped mini tier pans. Set includes three 9 in. pans, a wedge edged white separator and six crystal clear twist legs. 2105-Y-409 \$11.99 set

SEPARATOR PLATE SET

Includes one 5 1/4 in. and one 9 in. heart Separator Plates with crystal clear twist legs. 301-Y-09728 \$2.99 set

HEART PANS

Discover romantic Valentine's Day with the heart shaped pans. Perfect for the heart shaped cakes, pastries, and more. The 2 in. deep pans are perfect for small cakes. 6 in. Heart 2105-Y-4781 \$3.99 ea. 9 in. Heart 2105-Y-5176 \$5.99 ea. 12 in. Heart 2105-Y-5168 \$8.99 each

HEART PAN SET

Love is at its grandest in the heart. Let your Valentine know with the heart shaped pans. Perfect for the heart shaped cakes, pastries, and more. The 2 in. deep pans are perfect for small cakes. 6 in. Heart 2105-Y-4781 \$3.99 ea. 9 in. Heart 2105-Y-5176 \$5.99 ea. 12 in. Heart 2105-Y-5168 \$8.99 each



BIRTHDAYS!

Drive racing fans wild with these winning ideas!



- Roll-Out Cookie Dough Recipe, p. 105
- Buttercream, Color Flow Icings, p. 93, 105
- Mix colors together for custom icing shades.
- Using 3-in. round cutter, cut 3 1/2-gal. round cookie dough. Bake and cool. With color flow icing, outline edges with tip 2, then fill in with a cut bag. When complete, roll out messages with tip 2.
- Ice cake smoothly with yellow tip 10. Portion cookies on top. Edge tip with tip 5 bead border, base with tip 21 rope border.
- For light shades, cut 3 1/2-in. circles from round cutter as a pattern; cut of Fimo-Fit. Fold circles in half and glue round edges together. Paint straight edges, etc. with carving around cookie. Serves 12.



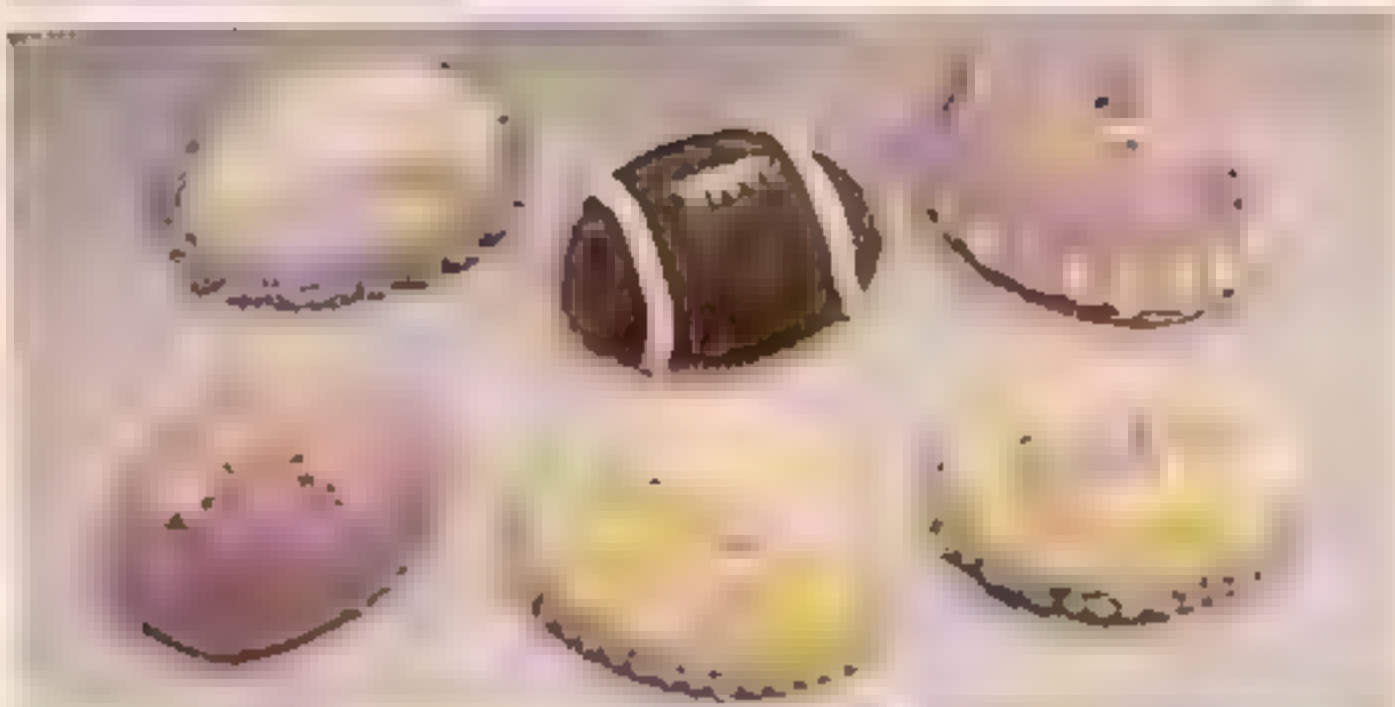
EASTER



LITTLE DUCKY PAN

This little ducky is the one you never forget Easter so much more. And best of all, it's a cake that can be used for many occasions, like birthdays and more. One mix aluminum pan is 13 x 10 x 2 in.

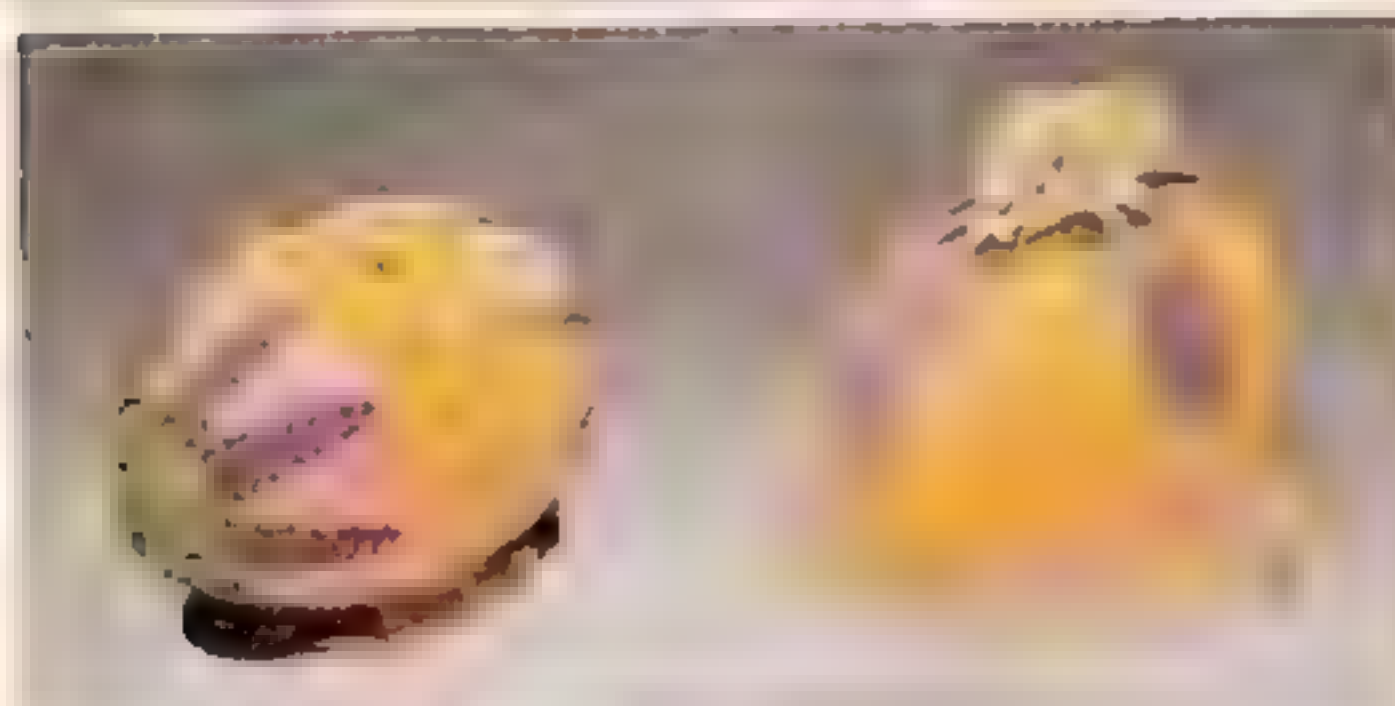
2105-Y-2029 \$7.99 each



EGG MINI-CAKE PAN

Why bake all these eggs? Bake one ready for Easter breakfast. Or use them as colorful place markers at the holiday table. The label includes a variety of fun decorating ideas. One cake mix yields about 24 cakes. Each oval mold is 3 1/2 x 2 1/2 in.

2105-Y-2118 \$7.99 each



EGG PAN SET

Why not decorate the Easter egg to end all Easter eggs. This new set makes a great holiday centerpiece. Two-piece aluminum pan takes just one cake mix. Each half is 8 1/4 x 5 1/2 in. and includes a ring base for level baking.

2105-Y-700 \$10.99 set

EGG PAN RING ONLY

503-Y-954 99c each



COTTONTAIL BUNNY PAN

It wouldn't be Easter without him. This cute, fuzzy bunny is just an adorable addition to your table and party. The set includes a fast, quick way to decorate. One-mix aluminum pan is 14 x 12 x 2 in.

2105-Y-2015 \$7.99 each



LITTLE LAMB PAN SET

This precious little creature makes a beautiful centerpiece for your Easter table. Two-piece aluminum pan is 10 x 7 in. tall and takes 6 cups of pound cake batter. Baking and decorating instructions included.

2105-Y-2010 \$10.99 set

**NEW! SPECIAL DELIVERY
BUNNY PAN**

This little cottontail is hot on the tracks with a basketful of Easter candy. Alternate decorating with royal icing or One-Mix. Aluminum pan is 14 x 11 1/2 x 2 in.
2105-Y-9001 \$7.99 each
(Available January, 1992)

**GENTLE LAMB PAN**

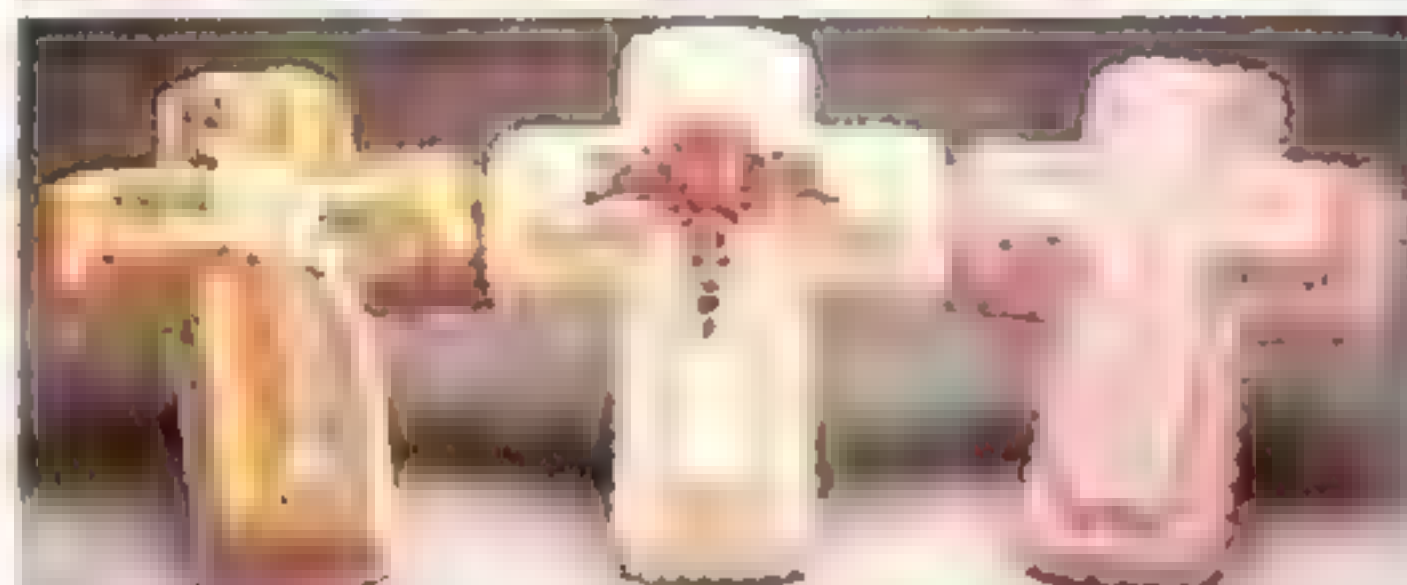
Invite this delicate little lamb to your Easter table. Aluminum pan decorated where good times are. Lamb is sure to follow. One-Mix aluminum pan is 13 1/2 x 10 1/2 x 1 1/2 in.
2105-Y-2515 \$7.99 each

**SUNNY BUNNY PAN**

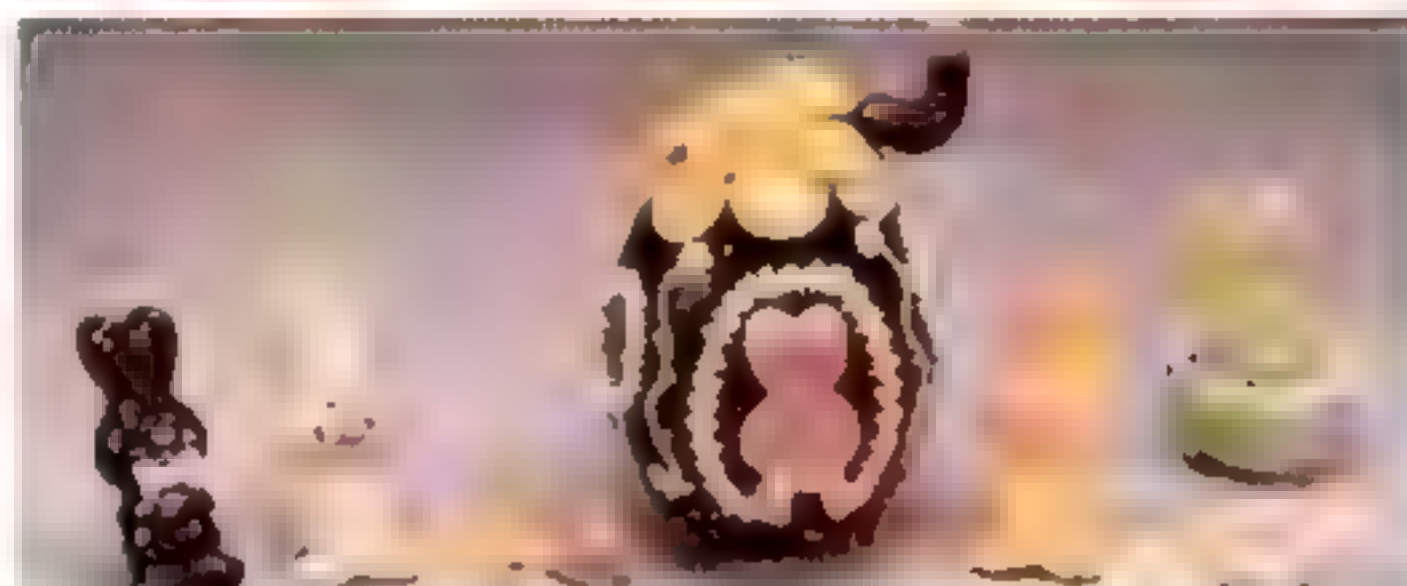
This little hare is just hopping in places. The big fun begins with the first bite. One-Mix aluminum pan is 12 1/2 x 10 1/2 x 1 1/2 in.
2105-Y-2435 \$7.99 each

**CROSS PAN**

Celebrate a blessed day with a symbolic faith. Bake and decorate this meaningful cake for religious occasions. One-Mix aluminum pan is 14 1/2 x 11 1/2 x 2 in.
2105-Y-2509 \$7.99 each

**GREAT EGGS™ KIT**

Create springtime magic! Share Easter basket sugar and candy collections. Kit includes 2 egg molds for chocolate, 2 candy mix packets, 25 papers, and instructions.
2104-Y-3615 \$9.99 kit





NEW! MINI GHOST PAN

Create gobs of goblins at a time with this newest pan. Utters an eerie squeal as these creatures with candies and dust. Aluminum pan is 13 1/8 x 12 1/8 x 1 1/2 in.

2105-Y-3845 \$7.99 each



WICKED WITCH PAN

Make this not-so-wicked and lovable Halloween treat. This fun-loving lady will bring back laughs to the party. Can also turn into other characters. One mix aluminum pan is 11 1/4 x 13 x 1 1/4 in.

2105-Y-4590 \$7.99 each



SCARECROW PAN

Our timid little scarecrow will be happy to join all your autumn celebrations. From Halloween to Thanksgiving, he'll be keeping the party going. Make a complete decorating scheme. One mix aluminum pan is 15 x 11 1/2 x 1 1/2 in.

2105-Y-801 \$7.99 each



BOO GHOST PAN

The Boo Ghost Pan has his message right at hand for your celebration. It's a fun one, too, as the Boo Ghost will be keeping the party going. Make a complete decorating scheme. One mix aluminum pan is 14 1/4 x 11 1/4 x 1 1/4 in.

2105-Y-1031 \$7.99 each



MINI-PUMPKIN PAN

It's so easy to make little treats for all your little goblins. Or create and decorate party favors your round twenty-five fun little pumpkins show. Fast, fun and easy. One mix aluminum pan takes a 1/2 cup of cake batter.

2105-Y-1499 \$7.99 each



JACK-O-LANTERN PAN

Carve out this toothless grin for that next Halloween party. It's quick and easy to brighten up your celebration. One mix aluminum pan is 12 1/2 x 11 1/2 x 2 in.

2105-Y-3068 \$7.99 each

DECORATOR'S INDEX

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PAN INDEX

Month	Day	Event	Location	Time	Admission
Jan	1	New Year's Eve Party	City Hall	8:00 PM	Free
Jan	15	Winter Carnival	Central Park	10:00 AM	Free
Feb	14	Valentine's Day	City Hall	12:00 PM	Free
Mar	1	St. Patrick's Day Parade	5th Ave	12:00 PM	Free
Mar	15	Easter Egg Hunt	Central Park	10:00 AM	Free
Apr	1	Spring Festival	Central Park	10:00 AM	Free
May	1	May Day	Central Park	10:00 AM	Free
Jun	1	Summer Festival	Central Park	10:00 AM	Free
Jul	1	Independence Day	City Hall	12:00 PM	Free
Aug	1	Back to School	City Hall	12:00 PM	Free
Sep	1	Autumn Festival	Central Park	10:00 AM	Free
Oct	1	Halloween	City Hall	12:00 PM	Free
Nov	1	Thanksgiving	City Hall	12:00 PM	Free
Dec	1	Christmas	City Hall	12:00 PM	Free



WISE GUY

- Bart Simpson Pan p. 185
- Tips 3, 5, 16, p. 134-135
- Kelly Green, Christmas Red, Golden Yellow, Black Icing Colors, p. 124
- Buttercream Icing, p. 93



- Ice background area on top and sides smooth. Outline Bart and message banner with tip 3 strings. Pipe eyes, mouth, tongue and banner with tip 5. Smooth with finger dipped in cornstarch. Add tip 3 dot eyes (flatten with cornstarch).
- Cover Bart and start with tip 16 stars. Print tip 3 message. Edge background area on top with tip 16 side-by-side zigzags. Edge base with tip 16 star border. Serves 12.

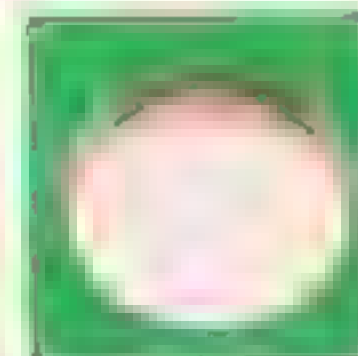
FAMILY SIMPSONS

- Simpson Cookie Cutters, p. 121
- Cookie Sheets, p. 173
- Tips 1, 3, 13, p. 134-135
- Golden Yellow, Black, Christmas Red, Brown, Sky Blue Icing Colors, p. 124
- Meringue Powder, p. 125
- Roll-Out Cookie Recipe, p. 105
- Snow-White Buttercream Icing, p. 93

- Cut characters out of dough. Bake and cool.
- Outline details with tip 3. Pipe in eyes, teeth, tongue, ears, beads, bow and panther with tip 3 (smooth with cornstarch).
- Cover faces, hair and outfit with tip 13 stars. Add tip 1 outline eyelashes.

WILD & CRAZY

- 10 in. Round Pans, p. 171
- Alphabet Cookie Cutter Set, p. 121
- Tips 1, 3, 14, 18, 20, p. 134-135
- Kelly Green, Royal Blue, Pink, Lemon Yellow Icing Colors, p. 124
- Simpson Family Candle Set, p. 145
- Slenders Candles, p. 144
- Buttercream Icing, p. 93
- Roll-Out Cookie Recipe, p. 105



- Cut name out of cookie dough. Bake and cool.
- Ice 2-layer cake smoothly. Push in cookies on cake top. Outline with tip 3 and fill in with tip 14 stars. Trim with tip 3 dots. Print tip 3 message.
- Pipe star borders—tip 18 at top, tip 20 at base. To pipe free-form string streamer, use tip 1 and each icing color. Hold bag several inches away from cake and move hand straight up and down allowing string to fall as they may.
- Push in Simpson family cookies and push in candles. Serves 24.

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BIRTHDAYS!

*Easy-to-decorate
cartoon friends will
make the party just right!*

FEARLESS LEADER

- Teenage Mutant Ninja Turtles' (Face) Pan, p. 185
- Tip 7, p. 134
- Kelly Green, Brown Icing Color, p. 124
- Candy Melts™—White, Red (optional), p. 118
- Candy Colors Kit, p. 118
- Buttercream Icing, p. 93
- *Note:* Bake cake first, then wash and dry, thoroughly before making mask.
- *For Candy Mask:* On the inside of pan, using a cut bag, flow in eyes with melted white Candy Melts. Allow eyes to set completely. Fill white candy with red color or use red candy, then fill in rest of mask and let pan set (see p. 103).
- Ice cake smooth. Outline mouth with tip 7, then pipe in smooth with finger spread in cornstarch. Edge base with tip 7 with border.
- Unmold candy from pan and position on cake. Pipe tip 7 dot pupils on eyes (flatten with cornstarch).



COOKIE WARRIOR

- Teenage Mutant Ninja Turtles' Pan, p. 185
- Kelly Green, Brown, Red-Red, Orange Icing Colors, p. 124
- Decorator's Brush (optional), p. 128
- 2 pkgs. sugar cookie dough or favorite recipe
- Cookie dough can be tinted before baking with icing colors. Add color to dough and mix thoroughly. Or after baking and cooling, cookie it can be painted. Thin icing color with a little water and paint areas with a Decorator's Brush.
- To make cookie, press dough into lightly greased pan and bake for 17 to 20 minutes or until edges begin to pull away from sides of the pan. Turn out onto a cooling rack.
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VICTORY GARDEN

- 12 x 18 in. Sheet Pan, p. 170
- Tips 1, 2, 3, 10, 14, 101s, 233, 349, 352, p. 134-138
- Flower Nail No. 9, p. 130
- Black, Brown, Kelly Green, Pink, Lemon Yellow, Violet, Orange, Royal Blue, Christmas Red, Ivory Icing Colors, p. 124
- Tree Formers, p. 130
- Garden Gate, p. 161
- Dowel Rods, p. 166
- Piping Gel, Meringue Powder, p. 125
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Royal, Buttercream Icings, p. 93
- Toothpicks, paper
- The following trims are made with royal icing. Make 100 tip 14 drop flowers with tip 3 dot centers. Make 45 cabbages and 50 cauliflowers. Using flower nail for both (see rosemaking, p. 100), pipe tip 3 dots, then cover with tip 101s petals for cabbages, tip 349 for cauliflowers. For trees: Make several sizes on tree formers. Cover with tip 352 pull-out leaves. Allow trims to dry.
- Ice top of 1-layer sheet smooth. Using decorating comb, make garden rows. With a toothpick, mark pond and path. Pipe tip 3 dot carrots, radishes and turnips. Trim tops with tip 1 pull-out dots. Pipe tip 2 pull-out dot peppers. Add tip 2 outline vines and tip 349 leaves.
- For path: Position Garden Gate. Pipe tip 10 ball rocks (flatten with finger dipped in cornstarch). Pipe tip 3 vines on trees. Trim with tip 352 leaves. Edge pond with tip 3 ball rocks. Pipe in pond with tinted piping gel.



- Build up bushes with tip 10. Cover with tip 233 pull-out needles.
- Edge sides and trim path with tip 233 pull-out grass. Edge base with tip 10 ball rocks (shape and flatten with cornstarch). Add flowers to bushes and pond. Attach flowers to trees with dots of icing.
- Cover dowel rod tree trunks with tip 3 side-by-side strings. Push into cake. Add tree tops.
- Cut sign out of paper. Print names and glue onto toothpick. Push into cake. Serves 30.

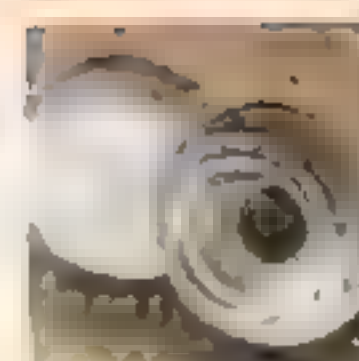
FRUIT BASKET

- 8 in. Square Pans, p. 169
- Tips 2A, 2B, 45, p. 134, 139
- Ivory Icing Color, p. 124
- '92 Pattern Book (Basket Handle Pattern), p. 115
- Meringue Powder, p. 125
- Lollipop Sticks, p. 118
- Royal, Buttercream Icings, p. 93
- Assorted fruits
- With royal icing and Handle Pattern, cover handle with tip 2A ropes. Let dry completely. Turn handle over. Attach a lollipop stick to each end. Then repeat procedure.
- Ice 2-layer square smooth. With spotted stripe buttercream icing, cover sides with tip 2B ribbed stripe basket weave. Pipe tip 45 smooth stripe bands around top, sides (at top and base).
- Top with fruit. Push in handle. Serves 16.



POUR IT ON

- 8 in. Ring Mold Pan, p. 174
- 8 in. Round Pans, p. 173
- Tips 3, 5, 8, p. 134
- '92 Pattern Book (Sprinkling Can Pattern), p. 115
- Tree Former (1 needed), p. 130
- Buttercream Icing, p. 93
- Posterboard, iridescent gift streamers
- Fill and ice two 8 in. rounds and one ring cake together. Push tree former into side of cake and ice smooth.
- With toothpick, mark Sprinkling Can Pattern on side. Outline flowers, leaves and vines with tip 3 strings.
- Edge top and center opening with tip 5 bead border. Edge base with tip 8 bulb border.
- Trim top and spout with tip 3 outline scroll designs. For handle: Cut a 1 in. wide x 24 in. long piece of posterboard. Push into cake. For sprinkler head: Cut out a posterboard circle 2 in. diameter. Attach to spout with icing. Add gift streamers to center and spout (attach with icing). Serves 18.



GREEN THUMB

- Baseball Glove Pan, p. 183
- Tips 2, 3, 5, 224, 349, p. 134-137
- Brown, Pink, Leaf Green, Icing Colors, p. 124
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Buttercream Icing, p. 93
- Cut trowel and handle out of cake boards. Cover trowel with Fancy-Foil and secure with tape.
- With yellowed buttercream, make 35 tip 2A drop flowers with tip 3 dot centers.
- Ice sides and base green and area on top brown. Pipe 10 to 15. Make 10 to 15 vines. Add outline glove with tip 5 string. Print tip 2 message. Randomly cover glove with tip 2 dot design flowers.
- Edge base with tip 3 pull-out string strands of grass (overpipe to add dimension). Add drop flowers and pipe tip 349 leaves. Push trowel into cake. Serves 12.



BIRTHDAYS!



BIRTHDAYS!



LET & FAIR

- Little Mouse Pan, p. 179
- Tips 2, 4, 5, 16, 21, 103, p. 134-135, 138
- Brown, Pink, Violet, Burgundy, Royal Blue, Copper Icing Colors*, p. 124
- 32 Pattern Book (Gymnast Pattern), p. 115
- Buttercream Icing, p. 93
- Outline background areas on top and sides with tip 4 strings. Pipe in eye, mouth and socks with tip 4. Pipe in earphones with tip 5. Flatten all piped in areas with finger dipped in cornstarch. Fill in bands on leotard with tip 2 strings.
- Cover skin, leotard and tights with tip 16 stars. Add tip 16 zigzags to soles of shoes. Cover hair with tip 21 side-by-side stripes. Trim with tip 103 ribbon bows.
- Add tip 5 dot cheeks and outline earphone headband. Pipe tip 2 oval whiskers, nostril holes and shoe laces. Edge base with tip 21 star border. Serves 12.



RIGHT ON TRACK

- 6 in. Round Pans, p. 169, 171
- 4-Pc. Oval Pan Set (10 1/4 x 7 1/2 in. size used), p. 168
- Tips 3, 11, 21, 363, p. 134-135
- Pink Icing Color, p. 124
- Celebration Candies, Candleholders, p. 144-145
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Buttercream Icing, p. 93
- Stack 2-layer round on 1-layer oval so that outer edges are perpendicular. Ice top and longer sides smooth. Lighten remaining areas.
- With toothpick mark horizontal and vertical stripes. Print tip 3 messages. Pipe tip 11 border with tip 11 border and shade with finger dipped in cornstarch.
- Outline top of clock with tip 11 strings. Shade sides with tip 21 stars.
- Edge top and sides with tip 21 zigzags. Pipe tip 11 border. Add tip 11 bow. Print candies with tip 11 stars. Position in center. Serves 20.



EVERY SECOND COUNTS!

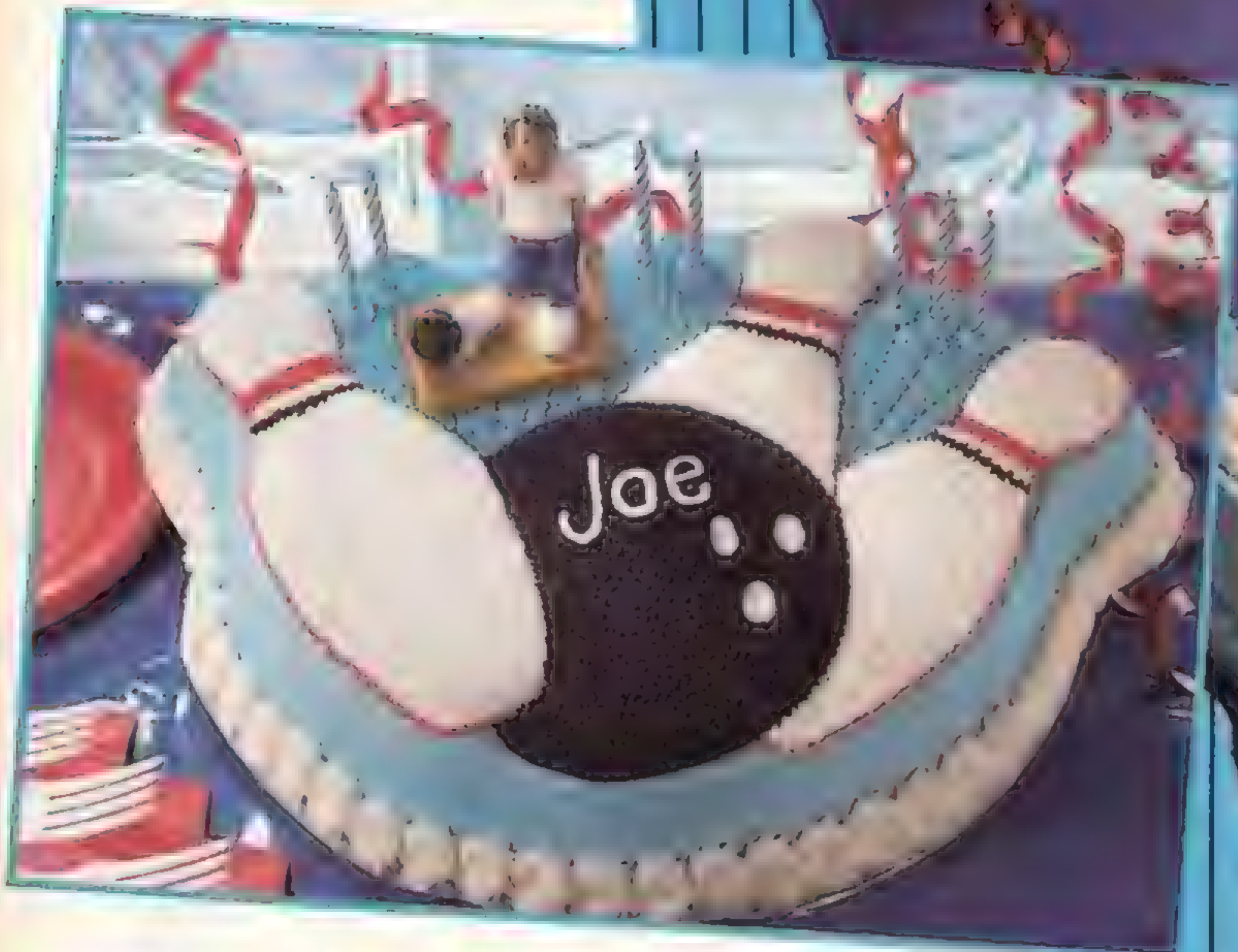
- Good Time Clock Pan, p. 181
- Tips 2, 4, 11, 18, 233, p. 134-135
- Brown, Copper, Kelly Green, Icing Colors, p. 124
- Buttercream Icing, p. 93
- Ice back of clock background areas and sides smooth. Outline bottom rim of clock hands and feet with tip 4. Trim hands with tip 4 dot. Add tip 2 outline time lines. Write and print tip 2 messages.
- With tip 11, outline eyes and pipe in wrist. Flatten with finger dipped in cornstarch.
- Edge base with tip 18 rope border. Serves 17.



BAR BELLS

- Sports Ball Pan Set, p. 183
- Tips 2, 8, 17, p. 134-135
- Brown* Icing Color, p. 124
- Meringue Powder, p. 125
- Decorator's Brush, p. 128
- Plastic Dowel Rods, p. 166
- Celebration Candies, p. 144
- Buttercream, Royal Icing, p. 93
- *If desired, substitute chocolate for Brown color.
- Paint dowel rod with royal icing. Let dry. Prepare ball cakes as per instructions included with your pan.
- Gently push dowel rod into cakes. Cover balls with tip 17 stars.
- Write and print tip 3 messages. Add tip 8 number. Push in candies. Serves 20.





KING PIN

- Bowling A "Strike" Pan, p. 183
- Tips 3, 16, 21, p. 134-135
- Sky Blue, Black, Christmas Red Icing Colors, p. 124
- Bumbling Bowler, p. 142
- Celebration Candles, p. 144
- Buttercream Icing, p. 93
- Ice sides and small background areas on top smooth. Outline strike zone, pins and ball with tip 3. Pipe in holes with tip 3 (flatter with finger dipped in cornstarch)
- Cover pins, ball and strike zone with tip 16 stars. Print tip 3 name. Edge base with tip 21 rosette border
- Pipe tip 16 outline candleholder rings and push in candles. Position Bumbling Bowler. Serves 12



RIISING ABOVE IT ALL!

- 12 x 18 in. Sheet Pan, p. 170
- First & Ten Football Pan, p. 183
- Tips 10, 2, 3, 6, 7, p. 134-139
- Sky Blue, Kelly Green, Black, Golden Yellow Icing Colors, p. 124
- '92 Pattern Book (Blimp & Field Patterns), p. 115



- Super Bowl Football Set, p. 142
- Fancy-Foil Wrap, Cake Boards, p. 132-133
- Dowel Rods, p. 166
- Buttercream Icing, p. 93
- Roll-Out Cookie Recipe, p. 105
- Using Bump Patterns: cut cabin, wings and tail out of cookie dough. Bake and cool. Ice cake with white frosting. Timesaving idea: Cut pieces out of cake board. Cover with foil (icing)
- Ice blimp smooth on cake board cut to fit. With toothpick mark Field Pattern on sheet cake. Ice sky and field areas on top and sides smooth. Cut and position dowel rods in sheet where blimp will go. Position blimp cake
- With toothpick mark down lines (refer to pattern). Cover marks with tip 2 strings. Push tail, cabin and wings into blimp. Pipe tip 3 outlines on nose, tail and wings. Outline windows with tip 3 and pipe in (smooth with finger dipped in cornstarch). Pipe tip 10 smooth stripe message banner. Add tip 2 dot printed message. Print rest of message with tip 3
- Pipe tip 3 (small) and tip 6 (large) zigzag pull clouds randomly on top. Edge blimp and field with tip 3 bead borders. Pipe bead borders—tip 6 around sky area, tip 7 at base
- Push goal posts into field and position players. Serves 42

VERY CATCHY

- Double Tier Round, p. 181
- Tips 1, 2, 8, 18, 44, 127, p. 134-139
- Sky Blue, Christmas Red, Lemon Yellow, Black Icing Colors, p. 124
- Fancy-Foil Wrap, Cake Circles, p. 132-133
- Buttercream Icing, p. 93
- Ice hat area yellow. Generously ice bottom tier blue. Swirl and pat with a spatula to resemble water
- Build up base of hat with tip 8 band (to make brim stand away). Pipe tip 127 ruffle brim. Trim sides at top and on brim with tip 44 smooth stripes. Edge top of hat with tip 2 outline
- Figure pipe lures using tips 1, 2 and 8 (see p. 104). Print message and add outline airholes on sides with tip 2
- Edge base with tip 18 C-motion border. Overpipe with tip 2. Serves 12





BIRTHDAYS!

Sporty treats for
your great sports!

BIRTHDAYS!

*Beautiful ideas
for lovely ladies!*



SWEET
• Sp...
• 10...
• Tips...
p. 134
• Pink...
• 8 in...
Plate...
• 7 in...
• Cake...
• Dow...
• Kiss...
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MEETLY SINGING

- **12 in. Ball Pan Set, p. 183**
- **12 in. Round Pans, p. 171**
- **13, 5, 8, 17, 32**
- **134-135**
- **Pink Icing Color, p. 124**
- **1 in. Round Decorator Preferred Separator Plates (2 needed), p. 167**
- **7 in. Crystal-Look Pillars Set, p. 165**
- **Cake Circles, Fancy-Foil Wrap, p. 132-133**
- **Dowel Rods, p. 166**
- **Kissing Love Birds p. 160**
- **Meringue Powder, p. 124**
- **Buttercream, Royal Icing, p. 93**
- **Ribbons, silk flowers, uncooked spaghetti, craft block**
- **Large Bars** Coat pieces of spaghetti with icing and lay 8 (see p. 134) rows of bars 7 in. long and 3/4 in. wide for tier 1. Make extras to use for tier 2. Bars fit 12 craft block tiers.
- **1/2 in. Ball on each end of separator plate** Position and fasten ball on each end of coated cake circle (see p. 134) using 1/2 in. separator plate on round.
- **Decor half ball with tip 5 strings** Insert center of spaghetti edge on plate as a guide for vertical strings. Insert total of 2 strings in base. Edge base of ball with tip 5 strings.
- **Edge top of round with tips 3 and 32** Coat border (see p. 103). Pipe tip 32 around shell at base.

- [illegible]

SWIRL WITH FLAIR

- Viennese Swirl Pan, p. 174
- Tip 17, p. 135
- Pink Icing Color, p. 124
- Crystal-Look Base*, p. 16
- 4 mm. Pearl Beading** (4 yds. needed), p. 161
- Scrolls (12 used), p. 163
- Poured Fondant, Buttercream Icings, p. 93
- Fresh flowers

HEART'S CONTENT

- 12 in. Heart Pans, p. 189
- Tips 1, 3, 14, 17, 32, 101, 102, 104, 352, p. 134-135
- Pink, Kelly Green, Golden Yellow Icing Colors, p. 124
- Flower Nail No. 7, 1 1/8 in. Lily Nail, Pearl Stamens, p. 130
- Meringue Powder, p. 125
- Jumbo Celebration Candles, p. 144
- Cake Boards, Fanci-Foil Wrap, Tuk-N-Ruffle, p. 132-133
- Buttercream, Royal Icing, 93
- Using royal icing, make 8 pieces on 1/2 in. square wafer for the cake — 3 with tip 104, 5 with tip 102. Use tip 14 for centers and add stamens. Make 20 apple blossoms with tips 1 and 101.
- Use 2 wires to make stem with pipe tip 3 overlapping on sides. Edge top with tip 11 shell border.
- Pipe tip 32 stem around at base. Trim with tip 14 2 rings.
- Write tip 3 message on top. Arrange flowers around and base. Trim with tip 352 leaves. Frost cake with buttercream, 93.





BIRTHDAYS!

*Grand ways to please
a special man*



TASTEFULLY TAILORED

- 10 in. Round Pans, p. 171
- Tips 2, 10, 12, 16, 104, 352, p. 134-138
- Brown, Ivory Icing Colors, p. 124
- Flower Nail No. 7, p. 130
- Cake Dividing Set, p. 128
- Celebration Candles, p. 144
- Buttercream Icing, p. 93



- Using stiffened buttercream, make 3 "wavy" rows with tips 12 and 204. 8 half roses and 10 buds with tip 104. Let set.
- Ice 2-layer cake smooth. Using Cake Decorating Set, mark sides 2 in. above base with 15ths. Pipe tip 10 1/2 small Bull border (see p. 103). Edge top with same border alternating 3/4 scrolls as shown.
- Edge base with tip 10 Bull border. Write tip 2 mes. age. Overpipe capital letters with tip 2. Arrange roses on top and trim with tip 352 leaves. Pipe tip 10 smaller than push in candles. Series 2!

RAILRO

- Little T
- Tips 2
- p. 134
- Brown
- p. 124
- Butter

GRAND

- 11 X 15
- Good T
- Tips 10
- p. 134
- Brown
- Golden
- '92 Pa
- Wood
- White
- 15 ps
- Round
- Mer
- Cake
- Roll
- Butter

RAILROAD WISHES

- Little Train Pan, p. 177
- Tips 2, 4, 6, 10, 11, 16, 18, p. 134-135
- Brown*, Ivory Icing Colors, p. 124
- Buttercream Icing, p. 93
- Alternate idea: substitute chocolate icing for brown color
- Ice windows, background area and sides smooth
- Outline engine, car, windows, wheels, smoke stack, brakelshaft, headlight, cowcatcher with tip 1 strings
- Pipe in brakelshaft and headlight with tip 10 (smooth with cornstarch)
- Cover engine and car with tip 16 stars. Cover smokestack and cowcatcher with tip 12 strings
- Print tip 6 message. Add fancy line and dot pattern to engine and car using tip 2
- Add e-mot to smoke puff with tip 11. Pipe 3 dots on engine with tip 10, outline wheel caps with tip 2, pipe in with tip 11 (smooth with cornstarch).



GRAND "FATHER" CLOCK

- 11 X 15 in. Sheet Pans, p. 170
- Good Time Clock Pan, p. 181
- Tips 10, 2, 4, 6, 10, 46, 79, 789, p. 134-139
- Brown, Royal Blue, Red-Red, Golden Yellow Icing Colors, p. 124
- '92 Pattern Book (Clock Background and Woodwork Lines Patterns), p. 115
- White Candy Melts™ (2 bags needed), p. 118
- 15 pc. Decorator Pattern Press Set, p. 128
- Round Cookie Cutter Set, p. 121
- Meringue Powder, p. 125
- Cake Boards, Fanci-Foil Wrap, p. 132-133
- Roll-Out Cookie Dough Recipe, p. 105
- Buttercream Icing, p. 93
- For clock face: Mold candy plaque face with pointed ears, Melts™ (see p. 100). Let set. Using royal icing outline eyes and mouth with tip 4. Then pipe in details with finger dipped in cornstarch. Add tip 2 dot highlights to eyes. Pipe tip 2 Roman numerals. Outline hands with tip 6. Add tip 4 dot in center of hands. Pipe tip 10 stem mustache and mustache. Edge base with tip 6 bead border.
- For clapper: Cut 4 in. circle out of dough. Pipe and smooth the smooth with thinned buttercream. Let dry. Write tip 2 message.
- For cabinet: Position sheet cakes end to end. Ice background area on top and sides white. Let icing crust for a while. Then position waxed paper pattern of Clock Background on white icing. Ice rest of cake brown. To add random areas of darker brown, pipe lines with tip 4 or 6, then smooth with spatula. Draw wood grain lines randomly with a toothpick. Mark 11 x 7 in. rectangle window for an easy way to mark just position then remove our smaller sheet pan, and ice area dark brown.
- Mark Woodwork Lines Pattern on top of clock. Outline outer edge with tip 6. Inside lines with tip 4. Overpipe tip 6 with tip 4. Tip 4 with tip 2. At bottom of clock pipe tip 10 smooth band. Add tip 10 smooth bands at top around window and overpipe at bottom. Outline bands at bottom with tip 79.
- Position clock face: Using pattern press imprint scroll designs. Cover marks with tip 4, then overpipe with tip 2. Edge all areas on top with tip 4 beads. Base with tip 6.
- Position cookie clapper and pipe tip 6 bead chain. Series 52



SPRING WISHES

- 8 in. Round Pans, p. 171
- Tips 1, 3, 59, 103, 124, 233, 352, p. 134-138
- Pink, Kelly Green, Creamy Peach, Violet, Lemon Yellow Icing Colors, p. 124
- Flower Nail No. 7, p. 130
- Plastic Dowel Rods, p. 166
- Flower Formers, p. 130
- Meringue Powder, p. 125
- 10 x 14 in. Rectangle Cake Boards, 10 in. Cake Circles, Fanci-Foil Wrap, p. 132-133
- Small Doves, p. 160
- Buttercream, Royal Icing, p. 93
- Pastel mini marshmallows

- Using royal icing, make 28 daisies using tips 3 and 103 (7 in each pastel shade). Also make 35 violets with tips 1 and 59. Let dry. For roof: Cut rectangle cake board into an 8 in. square. Score in half and fold gently. Cover with tip 124 smooth stripe shingles (start at bottom and work upward). Let dry.
- Ice 2-layer cake smooth. Flatten marshmallows with a rolling pin. Place marshmallow "stones" around edge of top and on sides.
- Push dowel rod "posts" into cake. Position flowers in center of cake. Attach roof to posts with icing. Let set. Pipe tip 3 vines and tip 352 leaves on roof, posts and cake. Attach doves with dots of icing.
- Edge base with tip 233 put-out grass. Serves 12

SUMMER ROSE BASKET

- Happiness Heart Pan Set, p. 188
- Tips 3, 8, 12, 47, 104, 352, p. 134-139
- Creamy Peach, Golden Yellow, Kelly Green and Leaf Green* Icing Colors, p. 124
- Flower Nail No. 7, p. 130
- Meringue Powder, p. 125
- Buttercream, Royal Icing, p. 93

*Mix greens together for shade shown

- Using royal icing, make 18 in-color roses with tips 12 and 104. Also with tip 104, make 15 half roses and 7 rosebuds.
- Ice 2-layer (3 in. high) cake smooth—top green, side white. Cover sides with tip 8 and tip 47 basketweave. Edge top and base with tip 8 rope borders.
- Arrange roses on top and sides. Pipe tip 3 emotion tendrils down side. Trim roses with tip 352 leaves. Serves 12

This lovely cake is also the star of our cover!

BIRTHDAYS!

For more ideas and recipes, visit us online at www.cakecentral.com

AUTUMN SPLENDOR

- Oval Pan Set (13 1/2 x 9 1/2 in. size is used), p. 168
- Tips 1, 2, 5, 6, 7, 10, 69, 82, 127, p. 134-139
- Golden Yellow, Moss Green, Brown, Orange, Red Red Icing Colors, p. 124
- Flower Nail No. 7, p. 130
- '92 Pattern Book (Leaves Patterns), p. 115
- Flower Formers, p. 130
- Meringue Powder, p. 125
- Buttercream, Royal Icing, p. 93
- Uncooked spaghetti
- Using royal icing, make 8 chrysanthemums with tip 82. Add tip 1 dot centers. With tip 69, make 3 cattail leaves, 10 green and 5 brown leaves. For mottled tone on maple leaves, combine red and orange icing, then mix slightly. Make 3 oak and 6 maple leaves—outline with tip 2 and pipe in with tip 6. Score veins with a toothpick. Let dry on flower formers. Make 3 cattails using tips 2 & 10 (see p. 103). *Note:* To allow for breakage, be sure to make extras.
- Ice 2-layer cake smooth. Print tip 2 message on top. Pipe a band of icing with tip 5, 1-in. above base. Attach tip 127 ruffle to band. Edge top and ruffle with tip 7 bead border.
- Pipe mounds of icing for mums with tip 10. Position flowers and leaves. Push in cattails. Serves 32.

WINTER GALA

- Round Mini Tier Set, p. 168
- Tips 1, 3, 7, 13, 224, p. 134-137
- Royal Blue, Violet Icing Colors, p. 124
- Flower Nail No. 7, p. 130
- Meringue Powder, p. 125
- Floral Wire, p. 130
- Cake Circles, Fancy-Foil Wrap, p. 133
- Artificial Leaves - 1 1/4 in. silver, p. 159
- Pearl Beading™ - 4mm. (2 yds.), 6mm. (4 yds.), p. 161
- Silver Celebration Candles, p. 144
- Buttercream, Royal Icing, p. 93

- Using royal icing, make 2 tip 13 chrysanthemums. Make 40 tip 224 drop flowers with tip 3 dot centers. Pipe approximately 100 tip 3 dot and string snowflakes. Let dry. Attach each drop flower and snowflakes to floral wires (see p. 101).
- Prepare one-layer cakes for push-in pillar construction (see p. 106). Ice cakes smooth.
- Position rows of beads around tiers (use liner at bases). Pipe tip 1 snowflakes and dots randomly on sides of cakes.
- Pipe mounds of icing at centers of cakes with tip 7 and position round. Push in wires and arrange leaves. Serves 12. Freeze parts before adding environment.







BIRTHDAYS!

From fancy to fun, there's something for everyone!

ALL THE ANGLES

- 10 in. Square Pans, p. 169
- Tips 2, 16, 21, 124, p. 134-138
- Pink Icing Color, p. 124
- Crinkles Cookie Cutters, p. 121
- Celebration Candles, p. 144
- Chocolate Cookie Recipe, p. 105
- Buttercream Icing, p. 93
- Out of cookie dough, cut 9 cookies: 4 squares, 8 triangles. Cut triangles at half 9 in. and 1 in.
- Use 2 layer cake sheets. With tip 2, pipe a pink square area on top, 2 in. from edge. Cover square area and sides with tip 2 cornelli lace.
- Edge top with tip 124 double cornelli border. Pipe tip 16 row of shells in center of sides. Edge base with tip 21 rosette border.
- Position square pinkie on top and triangles around sides. Print tip 2 message on square cookie. Push candies in center of tip 16 rosettes. *Serves 24*

CONFETTI-COLORED CUTIE

- Fancy Ring Mold, p. 173
- Tips 1, 6, p. 134
- Pink, Sky Blue, Kelly Green, Lemon Yellow Icing Colors, p. 124
- Celebration Candles, p. 144
- Confectioners Sugar Glaze Recipe, p. 93
- Using 90% confectioners sugar glaze made with only 2 Tbsp. milk, cover cake using tip 6 zigzag motion. Fill in any gaps immediately. Trim top with tip 1, icing and det. design.
- Edge top with tip 6 star, then border base with tip 1, 1 in. candles. *Serves 12*

CHEESE TEASE!

- 9 in. Springform Pan, p. 175
- Cocoa Candy Melts™ (14 oz.), p. 118
- Parchment Triangles, p. 129
- Modeling Candy Recipe, p. 109
- Favorite (baked) cheesecake recipe
- Bake 4 parchment triangles on 13 oz. candy melts. 1/2 cup Candy Melts™ from bag
- Roll out 1 lb. modeling candy, divide into 4 equal parts. Roll into balls. Add color-shaped parchment paper and icing top.
- Place one ball of modeling candy on top of cake. Roll out 1/2 lb. modeling candy on top of cake. Roll out 1/2 lb. modeling candy on top of cake. Roll out 1/2 lb. modeling candy on top of cake.
- Roll out 1/2 lb. modeling candy on top of cake. Roll out 1/2 lb. modeling candy on top of cake. Roll out 1/2 lb. modeling candy on top of cake.
- At serving time, position mice to look like lewdy coating.



Tips & Tricks

Tips 1, 1s, 2, 3, 13, 101s, 349, Christmas Red, Kelly Green, Royal Blue, Ivory, Black Icing Colors, p. 124

- '92 Pattern Book (Gazette Pattern), p. 118
- Tree Formers, p. 130
- Meringue Powder, p. 125
- Bridesmaids (10 needed), Groomsmen (7 needed), p. 118
- Cake Circles, p. 118
- Dowel Rods, p. 118
- Decorator's Brush, p. 118
- Royal, Buttercream Icing, p. 94, 93
- Paper, ribbon



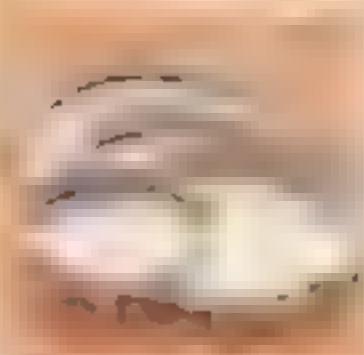
HOLIDAYS!

Oh, what fun it is to make an unforgettable holiday!



ENCHANTED FOREST

- Oval Pan Set (largest size is used), p. 168
- Tips 2, 4, 199, 301, p. 134-135
- Creamy Peach, Ivory Icing Colors, p. 124
- '92 Pattern Book (Christmas Trees and Message Banner Pattern), p. 115
- Candy Melts™—White, p. 118
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Iridescent Doves (5 needed), p. 163
- Rolled Fondant Recipe (2 batches), p. 94
- Buttercream Icing, p. 93
- Satin ribbon - 3 yds. of each - $\frac{1}{8}$, $\frac{1}{2}$, $\frac{3}{4}$ in. wide ribbons and 3 in. wide lace, pearl-head straight pins
- *brand confectionery coating
- Attach lace to foil-covered cake board with dots of icing. Make 3 accents for top combining lace and ribbons.
- Using Christmas Tree Pattern and melted candy, make 3 trees. For each, make 1 whole and 2 half tree panels. Using flow-in candy method (see p. 109) outline trees with tip 2 then flow in. Let panels set completely. With melted candy, attach panels together then attach doves.



- Lightly ice 2 layer cake with buttercream icing, then cover with rolled fondant. With a pin, mark Message Banner Pattern on top. Outline with tip 4. Print tip 301 message. Edge base with tip 199 satin border. Position trees and attach doves with dots of icing. Anchor lace accents to top, ribbons and bow to side with pins. Serves 44
- **Purchase also serving

ANGEL WREATH

- 10 in. Ring Pan, p. 174
- Tips 3, 69, 104, p. 134-138
- Ivory, Creamy Peach Icing Colors, p. 124
- Angel Duet, p. 162
- Edible Glitter, Decorator's Brush, p. 128, 130
- Buttercream Icing, Confectioner's Sugar Glaze, p. 93
- Ice sides of ring smooth. Cover inside base and top with rows of tip 69 stars. Edge outside base with tip 69 shell-motion border. Outline center of border with tip 3 string.
- Pipe tip 104 ribbon and bow on top. To add color to angels, make a very small amount of Confectioner's Sugar Glaze. With brush, paint wings and banners. Allow glaze to set. Then place wreath. Serves 14



CHARMING CAROLERS

- Santa Bear, p. 186
- Mini Bear Pan, p. 178
- Tips 1, 2, 3, 4, 7, 16, 21, 44, 349, p. 134-136, 139
- Creamy Peach, Ivory, Willow Green Icing Colors, p. 124
- Buttercream Icing, p. 93
- Candy-coated chocolates, mini chocolate chips
- On Santa Bear: With a serrated knife, trim away bow. Build up area where back and scarf will be with icing. Ice sides smooth. Mark back and scarf with toothpick.
- Outline bear, cap, scarf, back and mittens with tip 4 strings. Pipe in nose, mouth and inside of ears with tip 7 (smooth with finger dipped in cornstarch).
- Cover bear, stocking cap, scarf, back and mittens with tip 16 stars. Edge cap with tip 16 zig-zag. Pipe tip 16 star in center of pom-pom. Fill in remaining area with tip 16 wavy stripes.
- Trim cap and scarf with tip 4 dots. Add tip 4 outline fringe to scarf. Pipe tip 1 curvy lines on back. Print tip 2 letters, overpipe letters, candies. Pipe tip 349 leaves on back. Trim with tip 2 dot borders. Figure pipe tail with tip 4. Add tip 2 dots. Outline and pipe all mittens with tip 2.
- Edge back with tip 21 star border. Serves 12
- For Mini Bears: Ice sides smooth. Outline details on bears with tip 3 strings. Pipe in nose with tip 3. Mouth with finger dipped in cornstarch.
- Cover ears, feet, paws and body with tip 16 stars. Add tip 16 zig-zag caps with tip 3 dot pom-poms.
- Pipe tip 44 smooth ribbon scarves. Trim ends with tip 3 pom-pom strings. Edge bases with tip 16 star borders. Add chocolate chip eyes. Each serves 1.



Coordinate your cake with your color scheme. Pastel shades for the holidays are as popular as traditional Yuletide hues



CHRISTMAS MAIL

- Loaf Pan, p. 174
- Tips 2, 3, 17, 97, 113, p. 134-136, 138
- Christmas Red, Kelly Green, Black, Brown, Golden Yellow Icing Colors, p. 124
- '92 Pattern Book (Letters & Mailbox Patterns), p. 115
- Color Flow Mix, Meringue Powder, p. 125
- Tree Formers, Flower Formers, Decorator Brushes, p. 128, 130
- Cake Boards, Fanci-Foil Wrap, p. 132-133
- Lollipop Sticks, p. 118
- Love Doves, p. 160
- Buttercream, Royal, Color Flow Icing, p. 93, 105
- Using Letters and Mailbox Patterns and tip 2 for outlines, make three letters, flag, door and latch out of color flow icing (see How-To Section). Let pieces dry completely.
- The following trims are all decorated with royal icing - Letter. Add tip 2 addresses. Holly leaves (make 6). Pipe tip 113 holly leaves on waxed paper. With Decorator Brush, pull out points on edges of leaves. Let dry on concaved flower formers. Pinecones (make 3). Pipe tip 97 "petals" on tree formers (see How-To Section). Cardinal. With brush paint Love Dove with thinned icing. Pipe comb on head with tip 2 (smooth with cornstarch). Add tip 2 outline beak and eyes.
- For mailbox. Bake 2 loaf cakes using a cake mix for each. Allow cakes to cool and firm overnight. Trim to make sides straight. Secure bottom layer to serving base with icing. Torte and stack for 4 layers or stack only for 2 layers. With buttercream, ice opening end brown, rest white. Position latch on cake top and door on board. With tip 17, edge ends with tip 17 zigzags base with stars. Write tip 2 name on side. Secure flag by resting it on top of cake and inserting a lollipop stick into hole through cake. Cover end of stick with tip 3 dot. Arrange letters, trim, pinecones and carding. Serves 24.



PARTY SANDWICH

- TreeLifeful Pan, p. 186
- 2 pkgs. favorite hot roll mix, cold cuts, cheese, lettuce, tomatoes, onions, condiments
- Grease TreeLifeful pan with vegetable shortening. Prepare hot roll dough according to directions on package, except press into pan before second rising.
- Bake per directions. Remove from oven and allow dough to cool for 5 minutes, then unmold from pan. Cool 1 hour, using a serrated knife, slice bread in half horizontally.
- Fill and garnish to suit your taste. Serve immediately.



FAMILY FUN!

- Cookie Cutter Sets—Christmas Bears Nesting, Christmas Trees, Gingerbread Boys, p. 122
- Tips 1, 2, 3, 13, 101, p. 134-135, 138
- Kelly Green, Christmas Red, Golden Yellow, Royal Blue, Brown, Icing Colors, p. 124
- Meringue Powder, p. 125
- Snow-White or Buttercream Icing, p. 93
- Roll-Out Cookie and Gingerbread Dough Recipes, p. 105
- For Bear and Gingerbread Boys. Cut out of gingerbread dough. Bake and cool.
- For Trees. Thin roll-out cookie dough green with icing color. Cut out trees, bake and cool.
- Decorate cookies with tips 1, 2 and 3 string and dot details. Add tip 13 stars. Pipe banners and ruffles with tip 101.

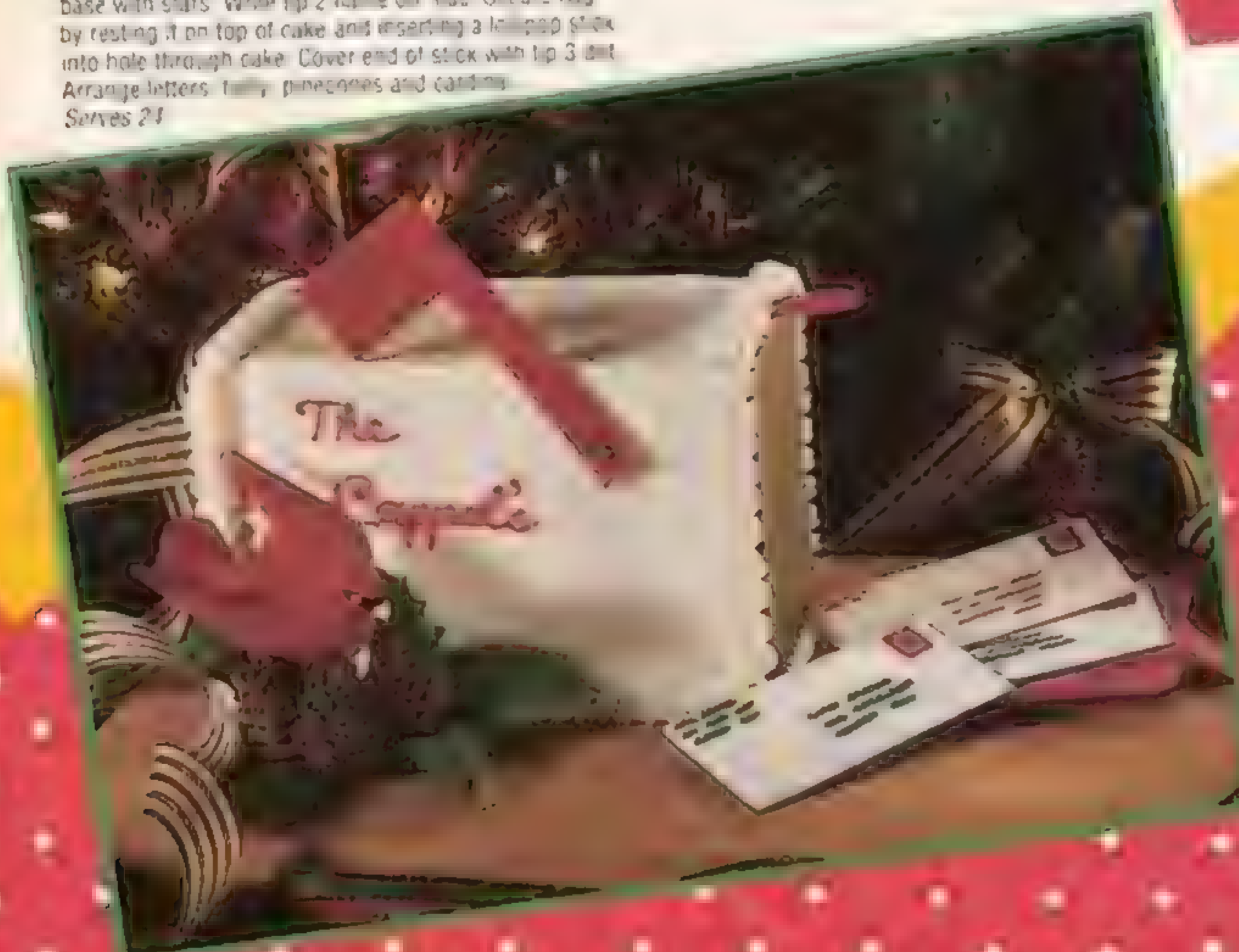


HOLIDAY LIGHTS

- Mini Christmas Tree Pan, p. 186
- Tip 46, p. 139
- Royal Blue, Christmas Red, Golden Yellow, Kelly Green, Black Icing Colors, p. 124
- Decorating Comb, p. 128
- Buttercream Icing, p. 93
- Marshmallows, shoestring licorice, candy-coated mini squares of gum, toothpicks*
- Trim away two bottom corners of each tree cake and position on foil-covered cake board (cut to fit). Ice cakes smooth (pat with finger dipped in cornstarch or allow icing to crust slightly), then place plastic wrap over icing and smooth area gently. Carefully remove wrap.
- Push a toothpick into marshmallow, holding onto toothpick, ice sides then give a ribbed effect with decorating comb. Pipe tip 46 stripe around marshmallow "base." Push toothpick with marshmallow into cake, ice end of marshmallow.
- For "plug" ice marshmallow following same procedure, remove toothpick and add gum.
- Cut 6 pieces of licorice wires. Position lights and push in licorice. Each serves 1.



HOLIDAYS!





FATHER CHRISTMAS

- Jolly Santa Pan, p. 167
- Tips 2, 2A, 4, 9, 12, 21, 112, p. 134-139
- Christmas Red*, Burgundy*, Ivory, Kelly Green Icing Colors, p. 124
- '92 Pattern Book (Father Christmas Pattern), p. 115
- Buttercream Icing, p. 93
- Combine colors for shades shown
- Ice cap and sides smooth. Ice face and mark Father Christmas Pattern with toothpick.
- Outline eyes with tip 2. Pipe tip 12 ball nose (smooth with finger dipped in cornstarch).
- For hair and beard, pipe tip 21 pull-out stripes side-by-side, then trim ends with rosettes. For mustache, pipe tip 21 curved stripes. Add tip 21 elongated shell eyebrows. Pipe in pompon with tip 2A (smooth with cornstarch).
- Edge cap with tip 112 holly leaves. Trim with tip 4 dots. Edge base with tip 9 bulb border. Serves 12.



HARK THE HERALD

- Half Round Pan, p. 169
- Tips 2, 3, 13, 18, p. 134-135
- Ivory, Kelly Green, Violet, Pink, Burgundy, Royal Blue Icing Colors*, p. 124
- '92 Pattern Book (Angel Pattern), p. 115
- Color Flow Mix, Meringue Powder, p. 125
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Buttercream, Color Flow, Royal Icing, p. 93, 94
- For marve shade, mix pink and burgundy together.
- Using Angel Pattern and color flow icing, outline angel with tip 3 and flow in (see Color Flow, How-To Section). Let dry.
- Ice one-layer cake smooth. Edge top with tip 18 shell border, trimmed with tip 3 dots. Outline base of cake with tip 18. Mark 2 1/2 in. intervals on base board with dots of icing. Pipe Fan Border (see How-To Section) with tip 2.
- At serving



LITTLE TOWN

- Gingerbread House Kit, Little Gingerbread House Kit, p. 122
- Tips 2, 3, 4, 16, p. 134-135
- Royal Blue, Kelly Green
- Pink, Burgundy, Golden Yellow Icing Colors, p. 124
- 32 Pattern Book (Tree Pattern), p. 115
- Meringue Powder, Piping Gel, p. 125
- Edible Glitter, p. 130
- Cake Boards, Fanci-Foil Wrap, p. 132-133
- Royal Icing (3 recipes), p. 91
- Grandma's Gingerbread Dough (2 recipes)
- Using patterns in your gingerbread house kit, cut out church and 4 mini houses. Bake and dry gingerbread overnight. The following day, pour thinned royal icing over pieces. Immediately sprinkle with Edible Glitter. Let dry.
- Prepare candy windows and attach to panels (recipe and instructions included in kit booklet). Note: Foil-covered cake boards are great to use for bases. Attach walls, roof and steeple together with icing. Using tips 2 and 3 for mini houses and 4 for church, pipe in fleur-de-lis, scrolls, dots, zigzags or bead designs on seams, roofs and around windows. For drifting snow, add piping gel

for shimmery look. With a spatula, generously mound icing around edge of roofs. Then pull out snowy peaks.

- For trees: Cut 5 pieces of cardboard out for each using top of steeple pattern for smaller trees, Tree Pattern for tall tree. Tape cardboard pieces together. Cover with tip 16 pull-out stars. Sprinkle with Edible Glitter. Let dry.
- Place village and trees on desired base.

HOLIDAYS!

Over 100 recipes
for the holidays
from the editors of



O LITTLE TOWN

- Gingerbread House Kit, Mini Gingerbread House Kit, p. 122
- Tips 2, 3, 4, 16, p. 134-135
- Royal Blue, Kelly Green, Pink, Burgundy, Golden Yellow Icing Colors, p. 124
- 92 Pattern Book (Tree Pattern), p. 115
- Meringue Powder, Piping Gel, p. 125
- Edible Glitter, p. 130
- Cake Boards, Fanci-Foil Wrap, p. 132-133
- Royal Icing (3 recipes), p. 88
- Grandma's Gingerbread Dough (2 recipes)
- Using patterns in your gingerbread house kits, cut out church and 4 mini houses. Bake, cool and dry gingerbread overnight. The following day, pour thinned royal icing over pieces. Immediately sprinkle with Edible Glitter. Let dry.
- Prepare candy windows and attach to panels (recipe and instructions included in kit booklet). Note: Foil-covered cake boards are great to use for bases. Attach walls, roof and steeple together with icing. Using tips 2 and 3 for mini houses and 4 for church, pipe in fleur-de-lis, scrolls, dots, zigzags or bead designs on seams, roofs and around windows. For drifting snow, add piping gel



for shimmering look. With a spatula, generously mound icing around edge of roofs. Then pull out snowy peaks.

- Pot trees: Cut 3 pieces of cardboard out for each using top of steeple pattern for smaller trees, Tree Pattern for tall tree. Tape cardboard pieces together. Cover with tip 16 pull-out stars. Sprinkle with Edible Glitter. Let dry.
- Place village and trees on desired base.

HOLIDAYS!

Special Holiday
Gingerbread House
Kit



CANDY CANE MAN

- Snowman Pan, p. 186
- Tips 4, 21, p. 134-135
- Kelly Green Icing Color, p. 124
- Cake Board, Fancy-Foil Wrap, p. 132-133
- Buttercream Icing, p. 93
- Candy Canes, peppermint discs, round jelly candy, Christmas ribbon— $\frac{1}{2}$ in. wide for hat band, $1\frac{1}{4}$ in. wide for scarf.
- Pipe a tip 4 bead and dot for eyes, outline string for mouth.
- Cover hat and snowman with tip 21 stars. Add ribbon hatband and scarf. Push in candy canes, jelly patty nose and peppermint buttons. Serves 12.



PEPPERMINT COTTAGE

- Holiday House Pan, p. 186
- Tips 2, 45, p. 134, 139
- Kelly Green Icing Color, p. 124
- Piping Gel, p. 125
- Cake Board, Fancy-Foil Wrap, p. 132-133
- Buttercream Icing, p. 93
- Candy canes (small), dragees, peppermint discs, spearmint leaves, heart candy
- Position cake on foil-covered base. Ice walls smooth. Cover eaves and windows with tip 45 smooth stripes (smooth with finger dipped in cornstarch). Outline window panes with tip 2 strings.
- Generously ice base and roof, then swirl and pat to resemble drifting snow. Add piping gel to icing, then pipe tip 2 pull-out string icicles on roof.
- Add candy trim. Break candy canes into pieces to fit. Serves 12.



PEPPERMINT PALS

- Gingerbread Boy, Mini Gingerbread Boy Pans, p. 187
 - Tips 1, 4, 5, 8, 12, p. 134
 - Christmas Red, Brown Icing Colors, p. 124
 - Buttercream Icing, p. 93
 - Note: Use large tips on full-size, small tips on minis.
 - Ice cakes smooth. With white icing pipe tip 8 or 4 outline mouths and dot eyes. Add small dot to eye with tip 4 or 1.
 - Spatula-stripe white icing with red. Outline top with tip 12 or 5 strings. Pipe tip 12 or 4 dot buttons and base borders (flatten with finger dipped in cornstarch).
- Full size serves 12 each mini serves 1 or 2



WIDE-EYED DELIGHT

- Rudy Reindeer Pan, p. 187
- Tip 4, p. 134
- Christmas Red, Brown Icing Colors, p. 124
- Decorator's Brush (optional), p. 128
- Buttercream Icing, p. 93
- 2 pkgs. sugar cookie dough or favorite recipe
- Cookie dough can be tinted before baking. Or after baking and cooling cookie, it can be painted. Thin icing color with a little water. Paint areas with a Decorator's Brush.
- To make cookie, press dough into lightly greased pan and bake for 17 to 20 minutes or until edges begin to pull away from sides of the pan. Turn out onto a cooling rack.
- Outline antlers, ear, eye, nose, mouth, head and bow with tip 4 string. Paint tip 4 message.



HOLIDAYS!

*End-time Christmas favorites
are almost too cute to eat!*





TRUE LOVE TEDDIES

- 9 x 13 in. Sheet Pans, p. 170
- I Love You Cookie Cutter Canister, p. 123
- Tips 2, 4, 13, 15, 17, 104, 349 p. 134-138.
- Pink, Red-Red, Brown Icing Colors, p. 124
- Small Icing Roses (40 needed), p. 130
- Buttercream Icing, p. 93
- Ice 1 layer cake smooth. Using bear and triple heart cookie cutters, imprint hearts then bears (slightly overlap hearts as shown). Outline designs with tip 2. Pipe in eyes with tip 4 (smooth with finger dipped in cornstarch). Fill in hearts and bears with tip 13 stars. Add tip 4 bead heart bows and several hearts randomly on background.
- Print tip 2 message. Pipe tip 2 dot pupils on eyes, nose pads of paws and knots of ties.
- With toothpick, mark 13 in. sides in to 6ths, 9 in. sides into 4ths. Connect marks with tip 104 ruffle garlands. Trim garland points with tip 15 rosettes. Edge top with tip 17 reverse shell border.
- Add roses to top and base. Trim with tip 349 leaves. Serves 14.



FONDEST THOUGHTS

- Heart Ring Mold Pan, p. 175
- Tips 2, 199, 362, p. 134-135
- Red-Red, Pink Icing Colors, p. 124
- Frolicking Cherub, p. 162
- Petite Pedestal Base, p. 160
- Quick-Pour Fondant, Buttercream Icing, p. 93
- Roses, ferns
- Lightly ice cake smooth. Cover with poured fondant (img). Let set.
- Set Petite Pedestal Base into center. With buttercream icing, pipe tip 2 double drop string garlands (2 1/2 in. ends) on sides.
- Edge top with tip 362 shell borders. At base, pipe tip 199 shells, outlined with tip 2 strings.
- Glue stem of flower onto Frolicking Cherub. Position cherub in center of cake. Arrange flowers. Serves 12.



LAVISH, LUSCIOUS DESSERT CAKES

Present a thrill beyond compare!

CHERRY ANGEL FOOD HEART

- Heart Angel Food Pan, p. 175
- Boiled Icing, p. 93
- Favorite angel food recipe or mix, maraschino cherries (drained), mint leaves
- Bake cake and unmold per baking instructions. Cool completely.
- Ice generously, then swirl with spatula (boiled icing holds patterns beautifully). Add cherries and leaves. Serves 12.



SWEETHEART CHEESECAKE

- Heart Dessert Pan, p. 175
- Tip 2, p. 134
- Pink, Red (No-taste) Liquid Icing Colors, p. 124
- 2 pkgs. cheesecake mix or recipe for 9 in. cheesecake
- Prepare cheesecake per recipe. Tint about 1/4 cup of batter red and the rest pink.
- With tip 2 or a nut bag, pipe hearts with red batter.
- Refrigerate or bake per recipe instructions. Unmold. Serves 12 or more.



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HOLIDAYS!



WORTH A THOUSAND WORDS

- Heart Mini-Tier Pan Set, p. 189
- Tips 10, 2, 2B, 4, 5, 8, 10, 102, 129, 349, p. 134-139
- Flower Nail No. 7, p. 130
- Red-Red, Ivory, Brown, Pink Icing Color, p. 124
- Cake Boards or Circles, Dollies, p. 132-133
- Buttercream Icing, p. 93
- Photographs (cut to fit using pans as a guide to size)



- Using stiffened buttercream, make 10 roses with tip 10 (for bases) and 102. Make 12 drop flowers with tip 129 and tip 2 dot centers.
- Ice 3-layer cakes smoothly. Position photos on cakes. Hint: Cover tops with waxed paper or plastic wrap, cut to fit, then attach photo to cakes with dots of icing.
- Edge tops with ribbed stripe frosting—tip 10 for largest heart, tip 2B on others. For a more finished look, outline edges of frames with tip 4 (smallest heart) and tip 5.
- Pipe bead border at bases—use tip 8 on smallest, tip 10 on others. Position flowers and leaves with tip 349 leaves. All serve 12.

SIGNS OF LOVE

- I Love You Cookie Cutter Canister, p. 123
- Cookie Sheets, p. 173
- Tip 2, p. 134
- Red-Red Icing Color, p. 124
- Buttercream Icing, p. 93
- Roll-Out Cookie Dough Recipe, p. 105
- Cut cookie out of dough and bake. Cool completely. Outline with tip 2 strings.





HOLIDAYS!

*Easter finery...
engaging to elegant!*

FLEECY & FLUFFY

- Gentle Lamb Pan, p. 191
- Tips 3, 6, 16, 20, p. 134-135
- Brown, Pink, Violet Icing Colors, p. 124
- Buttercream Icing, p. 93
- Shredded coconut
- Outline ears, face, bow and hooves with tip 3 strings. Pipe in eyes, nose, tongue and hooves with tip 3 (smooth with finger dipped in cornstarch)
- Cover ears, face and bow with tip 16 stars. Add tip 3 outline eyelashes
- Generously ice lamb fluffy. Hint: Pipe icing around outlined areas with tip 6 then fluff with a spatula. Pat with coconut. To keep coconut from getting onto stars or hooves, using pan as a guide, cut appropriate parts out of waxed paper and place over areas
- Edge base with tip 20 shell border. Trim shells with tip 3 dots. Serves 12



GLORIA

- Cross Pan, p. 191
 - Tips 2, 6, 59, 67, 102, p. 134-138
 - Flower Nail No. 7, p. 130
 - Violet, Moss Green, Golden* and Lemon Yellow* Icing Colors, p. 124
 - All-Occasion Pattern Press Set, p. 128
 - 6 mm. Pearl Beading (10 yds. needed), p. 161
 - Cake Board, Fancy-Foil Wrap, p. 132-133
 - Meringue Powder, p. 125
 - Buttercream, Royal, Rolled Fondant Icing, p. 93, 94
- Use equal parts together to achieve pastel shades.
- Using royal icing, make 70 tip 59 violets with tip 2 dot centers and 40 tip 102 violet leaves
 - Lightly ice cake with buttercream icing. Cover with rolled fondant. Imprint message with pattern press
 - Write tip 2 message, then overpipe. Edge top, sides and base with tip 67 shell-motion borders. Add pearls
 - Arrange violets and leaves on top and base. Serves 12



ARTS

- Special
- Butter
- Tips
- p. 134
- Lemon
- Say
- p. 124
- Decor
- Easter
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ARTISTIC HARE

- Special Delivery Bunny Pan, p. 191
- Tips 2, 4, 7, 16, 18, p. 134-135
- Lemon Yellow, Pink, Sky Blue, Leaf Green Icing Colors, p. 124
- Decorator's Brushes, p. 128
- Easter Favorites Cookie Cutters, p. 123
- Buttercream Icing, p. 93
- Roll-out Cookie Dough Recipe, p. 105
- Cut cookies out of dough and bake. Let cool completely. Outline with tip 2. Trim with tip 2 or 4 dots, tip 16 stars, tip 18 rosette flowers with tip 2 pull-out dot leaves. Make extras for treats and decorate with same tips as shown.
- Ice sides of cake and background area smooth. Outline bunny and basket with tip 4 strings. Pipe in ear and nose with tip 7; eyes and mouth with tip 4 (smooth with finger dipped in cornstarch). Add tip 4 dot pupils to eyes and smooth.
- Cover shirt with tip 16 stripes. Position brush in paw. Cover bunny and pants with tip 16 stars.
- Position two egg-shaped cookies in basket. Cover basket with tip 18 zigzags - add two rows of zigzags (overpiping cookies) for rim.
- Cover tail with tip 16 reverse shells. Add tip 2 string eyelashes, brows and whiskers. Pipe tip 4 dot buttons on basket handle and pants.
- Edge base with tip 7 bulb border.
Serves 12



JIGGLER™ TREATS

- Easter Treats, Playful Bunnies Candy Molds, p. 117
- Jiggler Treats Recipe (below)
- 2 small packages (4 serving size) JELL-O® Brand Gelatin
- 1 1/4 cups boiling water
- Completely dissolve gelatin in boiling water. Lightly spray candy mold with vegetable oil spray. For ease in handling place molds on cookie sheet or tray.
- Pour slowly gelatin into molds. Chill until firm, at least 1 hour. To unmold lift jiggers from molds. Fills 24-30 molds.



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BUNNY TREATS

- Egg Mini-Cake Pan, p. 190
- Tips 6, 16, 233, p. 134-135
- Pink, Violet, Lemon Yellow, Orange, Leaf Green Icing Colors, p. 124
- Cake Boards, Fanci-Foil Wrap, p. 132-133
- Meringue Powder, p. 125
- Buttercream, Royal Icing, p. 93
- Shredded tinted coconut, striped gum, cinnamon candies, jelly beans.
- Ice cakes smooth on foil-covered cake boards (cut to fit). Pat with tinted coconut
- Cut ears out of gum and push into cake. Add candy eyes and noses
- Pipe tip 16 star puff tails
- With royal icing, figure pipe carrots with tip 6 (see p. 104). Trim with tip 233 pull-out string tops. *Each serves 1*



- Lemon Yellow, Pink, Violet, Leaf Green Icing Colors, p. 124
- '92 Pattern Book (Ears Pattern), p. 115
- Cake Boards, Fanci-Foil Wrap, p. 132-133
- Meringue Powder, p. 125
- Royal, Buttercream Icing, p. 93
- Roll-Out Cookie Dough Recipe, p. 105
- Uncooked spaghetti, craft sticks, ribbon
- For cookie cart: Make 1 recipe of cookie dough. Roll out 3rd of dough on waxed paper. Cover the outside of half egg pan with foil. Firmly press rolled out dough onto pan and trim away excess. Bake inverted, 10 minutes at 325°, then increase temperature to 350°. Continue baking for 10 minutes or until edges are lightly brown. Remove from oven and immediately trim top edge with a knife. When completely cooled, remove pan, pull out foil and set in baking ring
- For wheels and treats: Tint remaining dough yellow, violet, green and pink. Cut 2 wheels and assorted shapes with cookie cutters. Bake and cool
- Decorating note: Use royal icing on cart, buttercream or royal on cookies. Cover sides of cart with tip 21 rows of stars. Pipe tip 21



COTTONTAIL EXPRESS

- Little Lamb Pan, p. 190
- Egg Pan Set, p. 190
- Easter Cookie Cutter Canister, Crinkle Cookie Cutter Set, p. 123
- Tips 3, 4, 17, 21, 233, p. 134-135

zigzags around top and on baking ring base. Push on wheels. Outline with tip 3 strings and add dot spokes. Trim treats with tip 3 dot, string and zigzag designs

- For bunny cake: Outline eyes, nose, mouth, legs and paws with tip 4 strings. Pipe in eyes and nose with tip 4 (smooth with finger dipped in cornstarch)
- Using Ears Pattern, cut ears out of cake board, attach a craft stick to bottom edge with dots of icing, then cover with pink foil. Push into cake. Cover outside of ears and bunny with tip 233 pull-out fur. Add tip 17 pull-out star tail
- For whiskers: Use tip 4 to cover spaghetti with icing (see pg. 103) and push into cake. Position cake with cart. Add ribbons and bow. *Bunny serves 12*

RAINBOW RABBIT

- Cottontail Bunny Pan, p. 190
- Tips 4, 16, 363, p. 134-135
- Sky Blue, Lemon Yellow, Pink, Violet, Leaf Green Icing Colors, p. 124
- Cake Boards, Fanci-Foil Wrap, p. 132-133
- Buttercream Icing, p. 93
- Ice sides and background area on top smooth. Outline bunny and bow with tip 4 strings. Pipe in eye and nose with tip 4 (smooth with finger dipped in cornstarch). Add tip 4 dot to eye (flatten with cornstarch)
- Cover inside of ears and bow with tip 363 stars. Fill in bunny with tip 16 pull-out stars. Add tip 363 pull-out star tail
- Edge base with tip 363 elongated shell border. *Serves 12*



HOLIDAYS!

Hippity, hoppity. . .Easter is on its way!







PUMPKIN MAN

- Scarecrow Pan, p. 192
- Tips 2, 4, 7, 16, 18, 67, 114, 199, p. 134-136
- Orange, Brown, Lemon Yellow, Moss Green Icing Colors, p. 124
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Buttercream Icing, p. 93
- Ice sides smooth. Outline facial features, pumpkin sections and gown with tip 4 strings.
- Pipe in eyes, nose and mouth with tip 7 (smooth with finger dipped in cornstarch). Cover pumpkin face with tip 16 stars, gown with tip 18 stars. Write tip 2 message.
- Cover top of gown with tip 199 side by side stripes and spiral. Add tip 114 waves around stem.
- Make cornstalks with tip 4 strings (overpipe to build dimension). Trim with tip 2 string bows. Pipe tip 199 star pumpkins at base. Add tip 2 dot stems. Trim base with tip 67 leaves. Serves 12.



I WANT MY MUMMY!

- Boo Ghost Pan, p. 192
- Tips 2, 28, 3, 16, p. 134-135, 139
- Black, Golden Yellow, Orange Icing Colors, p. 124
- Buttercream Icing, p. 93
- Outline eyes, mouth and letters with tip 3 black strings. Outline letter again with orange.
- Pipe in eyes, mouth, centers of letters and build up nose with tip 3 (smooth with finger dipped in cornstarch).
- Add tip 3 dot pupils to eyes (flatten with finger dipped in cornstarch).
- Cover letters with tip 16 stars. Pipe tip 28 smooth stripe "wrappings."
- Trim letters with tip 2 string dots and dot pupils. Serves 12.



THAT'S THE SPIRIT!

- Mini Ghost Pan, p. 192
- Tip 2, p. 134
- Black Icing Color, p. 124
- Candy Melts™—Light Cocoa or Dark Cocoa, Green, Yellow, Orange, p. 118
- Halloween Variety Candy Mold Set, p. 117
- Buttercream Icing, p. 93
- Shredded coconut



- For Ghosts: Ice smooth. Pat with coconut. Pipe tip 2 dot eyes and outline mouths. Each serves 1.
- For treats: Mold a variety of delightful Halloween candies (see p. 108).





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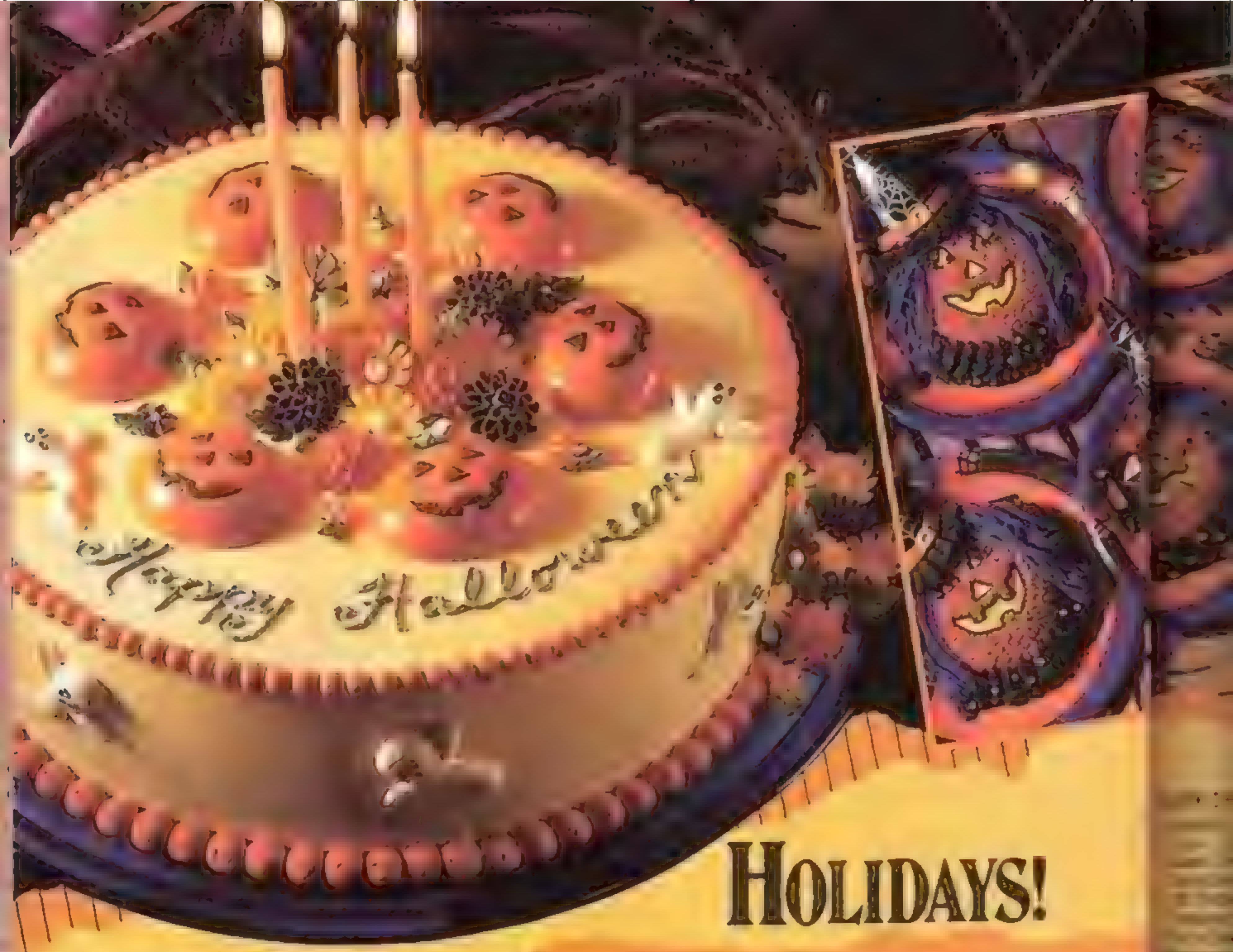
p. 117

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HOLIDAYS!

Brew up lots of excitement with these super thrillers!



HOLIDAYS!

GLOWING FACES

- 14 in. Round Pans, p. 171
- Tips 1, 2, 3, 7, 10, 81, 103, 131, 352, p. 134-137
- Flower Nail No. 7, p. 130
- Orange, Brown, Golden Yellow, Willow Green Icing Colors, p. 124
- Candy Melts™—Orange, Dark Cocoa, Green, p. 118
- Jack-O-Lantern Candy Mold, p. 117
- Tapers or Slenders Candles, p. 144-145
- Meringue Powder, p. 125
- Buttercream, Royal Icing, p. 93
- Yellow tinted sugar
- Mold (see p. 108) 6 jack-o-lanterns out of meringue. Candy Melts. Unmold when set. Pipe in facial features using cut bag candy flow in method
- Using royal icing, make 13 chrysanthemums with tips 1, 7, 81, 8 daisies with tips 3 and 103; 18 drop flowers with tips 3 and 131
- Ice 2-layer cake smooth. Figure pipe ghosts on top and sides with tip 10. Add tip 1 dot eyes and outline mouths. Write tip 2 message
- Pipe ball borders—tip 7 at top, tip 10 at base. Pipe 1 jack-o-lantern, push in candles and 18 flowers on top and side. Trim with tip 352 leaves. Serves 46



Spooky treats designed for third's!

WHICH IS WITCH?

- Mini Pumpkin Pan, p. 192
- Tips 3, 16, 47, 104, 233, p. 134-139
- Black, Violet, Orange, Lemon Yellow Icing Colors, p. 124
- Buttercream Icing, p. 93
- Posterboard
- Outline facial features with tip 3. Then pipe in with tip 3 (flatten with finger dipped in cornstarch)
- Cover faces with tip 16 stars. Add tip 104 ruffle collars. Trim with tip 3 dots.
- Pipe tip 233 pull-out string hair. Make cone hats out of posterboard. Push into cake. Edge hats with tip 104 ruffles, tip 47 stripes. Hatbands and tip 3 outline buckles.
- Trim eyes with tip 3 dot pupils and lashes. Each serves 1



BATTY BEAUTY

- Wicked Witch Pan, p. 192
- Tips 4, 8, 11, 16, 18, p. 134-135
- Black, Orange, Golden Yellow Violet Icing Colors, p. 124
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Buttercream Icing, p. 93
- Smooth top and background area on top smooth. With toothpick, mark bats in the sky. Outline wings and pipe dot bodies with tip 4. Smooth with finger dipped in cornstarch
- Outline details on hat, face and outfit with tip 4 strings. Pipe in eyeballs, mouth and tongue with tip 4. Buckle on hat with tip 8 and hatband with tip 11 (flatten with cornstarch)
- Pipe hair with tip 11 strings. Overpipe to build dimension. Overpipe rim of hat with tip 11 strings. Add tip 8 string bow
- Trim with tip 18 edge border. Serves 12





ARK SHADOWS

Haunted House Kit, p. 123

Tips 1, 3, 5, 233, 349, p. 134-135

Black, Orange, Violet, Golden Yellow

King Colors, p. 124

92 Pattern Book (Haunted House Patterns), p. 115

18 in Cake Circles, Fancy-Foil Wrap, p. 132-133

Meringue Powder, p. 125

Royal Icing Recipe, p. 93

Electric nightlight socket, 15 watt bulb, extension cord.

Follow your gingerbread recipe, cutting, constructing and electrifying instructions included with your kit. We also added hard candy windows and door. Note the following variations...

• Knead gingerbread dough in half. Knead orange icing color into one half. Black into the other.

• Cut out 3 additional tombstones for steps and 4 extra door candy tops (P-pattern). Cut tops vertically with a sharp knife.

• Bake, then assemble the pieces. Cut the candy into 12 "glass" windows and door. Stack up tombstone steps. Add hard candy door.

• Using Fence Pattern, with tip 5, pipe 15 sections, 3" long, 2 sections 5" long. With tip 3 and patterns, make 15 bats (43 mm-3) and bats (3 or 4). Let dry.

• Attach roof points with dots of icing. Outline windows, shutter slats and doorway of house with tip 3 strings. With tip 3, edge roofs with beads. Wire and 15 tombstones with gumpaste. Print tip 1 messages on tombstones.

• Outline the cake with tip 3 icing, 349 lines.

• Edge cake with tip 3 icing, then pipe with tip 3 icing. Add tip 1 to all sides.

• Ice baked and decorated cover with white frosting. Pull-out glass. Paste in the gumpaste, tombstones, and fence sections. Attach bats.



EVENTS

*Pearl accents combined
with jewel tone colors
...spectacular!*



LOVE VOWS

- 6 in. Square Pan, p. 170
- 14 in. Round Pans, p. 171
- Tips 3, 17, 20, 21, p. 134-135
- Cathedral Cake Kit, p. 164
- 7 in. Square Separator plates (2 needed), p. 166
- 6 mm. Pearl Beading* (16 yds. needed), p. 161
- Meringue Powder, p. 125
- Cake Circles, Fanci-Foil Wrap, p. 132-133
- Cake Dividing Set, p. 128
- Dowel Rods, p. 166
- Lasting Love Couple, p. 159
- Buttercream, Royal Icings, p. 93



- Electric nightlight socket, 15 watt bulb, extension cord, 12-13 in. diameter base for cake, flowers, ribbon, florist wire
- Cut circle out of Fanci-Foil to add color to chapel window. Wire flowers and ribbons together for chapel bouquet. Assemble chapel with window, archway and steeple. Outline seams, window, doorways and reverse C-scrolls (on steeple) with tip 3 royal icing strings. Cover strings with pearl beading. Let dry. If desired, electrify chapel per kit instructions.
- Dowel rod 14 in. 2-layer round where 7 in. plate will rest. Ice smooth and position 7 in. plate on top. Using Cake Dividing Set

- dot mark sides into 12ths. Connect marks with tip 17 e-motion garlands. Add pearls
- Place 6 in. 2 layer square (3 in. high) on cake board cut to fit. Position on separator plate. Edge tops of tiers with tip 21 crown borders. Trim shells with tip 3 dots. Pipe tip 20 zigzag puff borders at bases. Trim 6 in. base with pearls
- At shower, position 14 in. tier atop fabric-covered base. Position plastic supports (included in kit) on separator plate, add couple and archway. Tape chapel bouquet to bottom of 6 in. plate. Place 6 in. cake steeple and chapel. Arrange flowers. Serves 77

TERS OF JOY

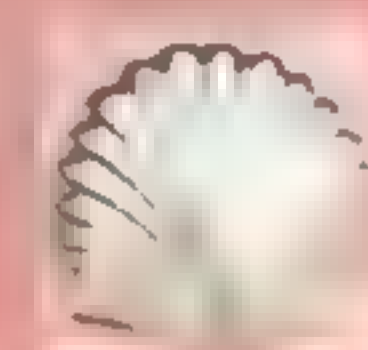
- 10, 14 in. Round Pans, p. 121
- Tips 16, 32, p. 135
- Pink Icing Color, p. 124
- 5 in. Decorator Preferred Round Separator Plates, p. 167
- 5 in. Grecian Pillars, p. 165
- Jewel Rods, p. 166
- Cake Circles, Tuk-N-Ruffle, Fancy-Fold Wrapper Ruffle Board[®], p. 132-133
- Cake Dividing Set, p. 128
- Heart & Round Cookie Cutter Sets, p. 121
- 15 pc. Decorator Pattern Sets, p. 126
- 4 mm. Pearl Beading* (6 yds.), p. 161
- Mini Bouquet, p. 159
- Masterpiece, p. 149
- Buttercream Icing, p. 93
- Prepare 2 layer round for pillar and stacked for tier (see p. 106). Using Cake Dividing Set, draw marks on 7 in. and 10 in. tiers into 8ths. 14 in. tier into 16ths. Use half of 2 in. round cutter on 7 in. 2 in. heart cookie cutter on 10 in. Circular pattern press on 14 in. to imprint guidelines at marks.
- Cover half round marks on 7 in. with tip 16 swirls. Position pearls. Pipe tip 16 swirl hearts on 10 in. Add tip 16 swirled stars. Position pearls. Cover 14 in. with tip 16. Pipe tip 16 outlines.
- Edge separator plate on 14 in. with tip 16 swirls. Pipe in shell borders—use tip 16 on tops, tip 32 at bases. Edge shell at base of 14 in. with tip 16 zigzags. Add pearls.
- Pipe tip 16 heart details. Trim 7 in. sides with tip 16 rows of stars.
- To serve, position top tier on pillar. Position bouquet. Serves 116.

*Remove pearl beading before cutting.

BRIDE'S BOUQUET

- Dessert Shell Pan, p. 174
- Tips 1, 2, 5, 10, 15, 25, 101, 102, 104, 129, 349, 352, p. 134-138
- Flower Nail No. 7, p. 130
- Pink, Golden Yellow, Burgundy, Royal Blue, Willow Green Icing Colors, p. 124
- '92 Pattern Book (Banner Pattern), p. 115
- 4 mm. Pearl Beading* (approx. 5 yds.), p. 161
- Meringue Powder, Color Flow Mix, p. 125
- Florist Wire, p. 130
- Color Flow, Royal, Buttercream, Quick-Pour Fondant Icing, p. 93
- Lace ribbon
- Use Banner Pattern and color flow icing, outline banner with tip 2, then flow-in (see p. 105). Let dry. Trace words onto banner with a pin. Outline with tip 1, and flow in. Let dry.
- Use royal icing for the following flowers: 5 roses with tips 10 and 102, 10 drop flowers with tips 2 and 129, 10 apple blossoms with tips 1 and 101, 5 bachelor buttons with tips 1, 5, 15.
- Lightly ice cake with buttercream icing. Cover with poured fondant.
- With buttercream icing, pipe tip 104 ruffle border. Fill p-ruffle with tip 15 zigzags. Add pearl beading.
- Arrange flowers on cake. Pipe tip 343 dots at centers and ferns. Add tip 2 outline stems, dotted with tip 15 star flowers with tip 1 dot centers. Add tip 352 zigzags.
- Secure ribbon and pearls together in the center with florist wire. Push wire into cake. Position banner. Serves 12.

*Remove pearl beading before cutting.



FAMILY GLEE

- 9 x 13 in. Sheet Pan/Cover, p. 173
- Tips 1, 2, 2B, 18, 47, 224, 233, p. 134-139
- Sky Blue, Red-Red, Golden Yellow, Black, Orange, Brown, Leaf Green Icing colors, p. 124
- Buttercream Icing, p. 93
- Candy discs
- Make 13 drop flowers with tip 224. Add tip 3 dot centers
- Ice cake (in pan) smooth. With toothpick mark tree trunk. Cover with tip 18 side-by-side stripes
- Generously ice tree top. Position candy discs. On candy, pipe facial features and hair with tip 2. Pipe tip 2B smooth stripe message banners. Print tip 2 names
 - Edge top with tip 18 reverse shell borders. Pipe tip 233 pull-out grass. Add flowers. Serves 14



TIME TO CELEBRATE!

- Happy Time Clock Pan, p. 181
- Tips 1, 3, 16, 20, p. 134-135
- Brown, Leaf Green, Royal Blue, Lemon Yellow, Christmas Red Icing, p. 124
- Buttercream Icing, p. 93
- Party horn
- Ice face of clock, background area and sides smooth
- Outline bells, hands, eyes, mouth, tongue and feet with tip 3
- Cover bells and feet with tip 16 stars. Pipe in circles in eyes, hands, mouth and tongue with tip 3 (smooth with finger dipped in cornstarch)
- Print tip 3 message and numbers
- Edge base with tip 20 shell border. To add free-form string streamers, use tip 1 and each icing color. Hold bag several inches away from cake and move hand straight up and down allowing strings to fall freely. Position party horn. Serves 12



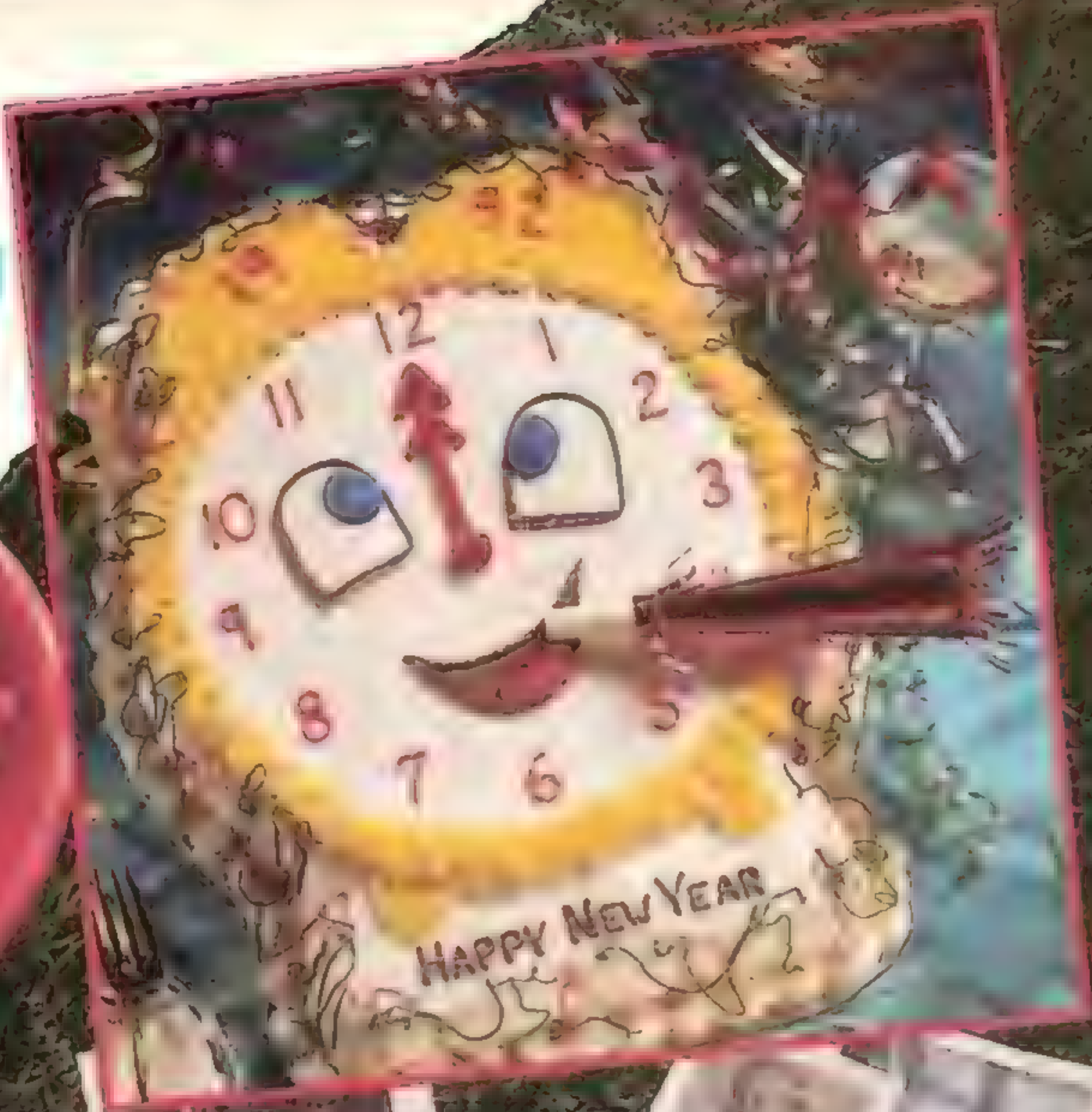
RED CARPET TREATMENT

- 18-Wheeler Truck Pan, p. 177
- Tips 3, 5, 10, 12, 16, 20, 44, 45, 47, p. 134-139
- Lemon Yellow, Brown, Red-Red Icing Colors, p. 124
- Buttercream Icing, p. 93
- Ice sides, window and background areas on top smooth
- Outline van with tip 3 strings. Pipe in hubcaps with tip 10, tires with tip 12, bumper with tip 5 (flatten all with finger dipped in cornstarch)
- Pipe smooth stripes on door and trailer — use tip 44 for narrow, tip 47 for medium and tip 45 for wide
- Cover van with tip 16 stars. Print name and write message with tip 3. Edge base with tip 20 shell border. Serves 12



EVENTS!

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HIT THE ROAD!

- Super Race Car Pan, p. 177
- Tips 2, 2B, 3, 10, 16, 20, p. 134-139
- Sky Blue, Royal Blue, Christmas Red, Copper, Black Icing Colors, p. 124
- Buttercream Icing, p. 93
- Ice Sky area [redacted] and [redacted] and [redacted]



- **Figure 10** Starts with an open row of **tip 10** horizontal stripes. We keep the bottom up. Outline handles and bands with **tip 2** string.
- **Color** dots with **tip 11** stars. Place **tip 3** beads and dots on **white**. Place ties with **tip 10** plugs.
- **Figure 10** Starts with **tip 10** pattern with finger dipped in cornstarch. Add **tip 2** in features hair and sunglasses. Place **tip 2B** on the shape banner. Outline with **tip 2** and draw the legs, feet bodies and arms. Add **tip 2** for hands.
- **Place** the **tip 2** on **tip 21** at base. Series 12.



4TH OF JULY SPARKLER

- **Shining Star Pan, p. 180**
- **Tips 3, 13, 21, 134-135**
- **Christmas Red, Royal Blue Icing Colors, p. 124**
- **Florist Wire, p. 130**
- **Flower Spikes, p. 160**
- **Meringue Powder, p. 125**
- **Cake Boards, Fancy-Foil Wrap, p. 132-133**
- **Buttercream, Royal Icing, p. 93**
- **Use top of cake cover cake smooth. Cover sides with three rows of tip 21 stars.**
- **Using icing piping make flower decorations. Fill in flower spaces down inner spoke line, rounded at dry. Form spoke with tip 3 cutting and tip 13 star design. When dry, push into cake. Cut approximately 50 pieces of florist wire. Push in, flower spoke. On each side, use 175 each red and blue tip 13 stars. When dry, attach to wires with tip 3 dots of icing. Series 12**

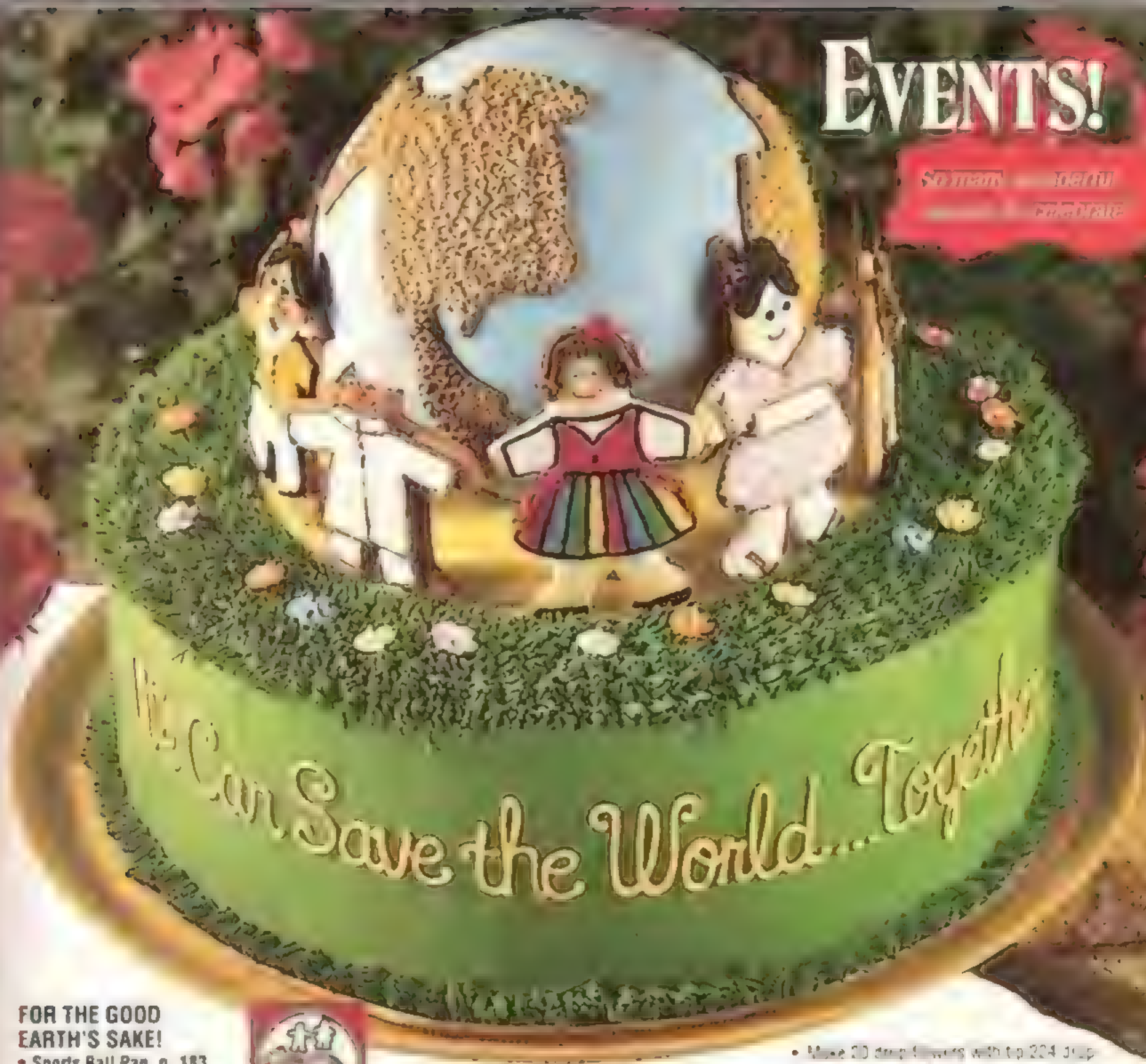


FOR
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EVENTS!

Seasonal
Decor
Features



FOR THE GOOD EARTH'S SAKE!

- Sports Ball Pan, p. 183
- 12 in. Round Pans, p. 169
- Tips 1, 2, 3, 4, 14, 101, 233, 224, p. 134-138
- Pink, Orange, Golden Yellow, Royal Blue, Black, Brown, Leaf Green, Red-Red Icing Colors, p. 124
- '92 Pattern Book (Globe Pattern), p. 115
- Holiday Shapes Cookie Cutter Set, p. 122
- Lollipop Sticks, p. 118
- Meringue Powder, p. 125
- Dowel Rods, p. 166
- 6 & 14 in. Cake Circles, Fancy-Foil Wrap, p. 132-133
- Roll-Out Cookie Dough Recipe, p. 105
- Buttercream, Royal (optional) Icing, p. 93



- Cut 8 cookies, 4 with boys & girls out of cookie dough. For brown cookies, add chocolate per recipe or blend brown icing color into dough. Bake and cool. Using softened buttercream or royal icing, outline smiles and buttons with tip 1. Pipe in buttons with tip 3 or 4 (smooth with finger dipped in cornstarch) or fill in with tip 14 stars. Add hair, cap or turban with tips 1 or 3. Outline shoes with tip 3 strings. Baseball cap brim is tip 101 ribbon stripe. Also use tip 101 for ruffles. For Hawaiian lei, pipe tip 13 star flowers with tip 1 dot centers. Make dot eyes, buttons, tiny finger print, bows with streamers and all other small details with tip 1. Attach lollipop sticks to backs of cookies with icing.

- Make 20 drop flowers with tip 224 drop flowers with tip 3 dot centers.
- For globe. Prepare ball cake per instructions, included with your pull-it cake blue. With toothpick, mark Globe Pattern. Outline continents with tip 3. Cover with tip 14 stars.
- Ice 2-layer round smooth—top yellow, sides green. Cut and position 3 dowel rods where ball cake will go. Position globe cake atop round. Push a sharpened down rod down through ball cakes. Pipe snow on top of ball with tip 4, then swirl with a spatula.
- With toothpick, mark top 2 inches from edge. Cover area with tip 233 pull-out grass. Write tip 3 message on side. Edge cake with tip 233 pull-out grass border. Add flowers and push cookies into cake top. Serves 44.



BOUNCING BABY BEAR

- Santa Bear Pan, p. 186
- Tips 3, 16, 124, p. 134-138
- Sky Blue, Pink, Lemon Yellow Icing Colors, p. 124
- Buttercream Icing, p. 93
- Candy pacifier



- Ice snout and gift smooth. Outline mouth, eyes, and gift with tip 3 strings.
- Cover bear and bow with tip 16 stars. Pipe tip 3 dot eyes and nose (flatten with finger dipped in cornstarch). Add tip 3 dot highlights to eyes. Outline brows and lashes with tip 3 strings. Trim bow with tip 3 dots. Write tip 3 message, then overpipe in pink.
- Pipe tip 124 ruffles around face. Edge ruffle with tip 16 shells. Add tip 3 bonnet strings and dots. Position pacifier. Serves 12.

EVENTS!

*Beautiful celebrations
await your bundle of joy!*

BEAUTIFUL BABY BIB

- Dessert Shell Pan, p. 174
- Tips 2, 5, 16, 21, 104, 127, 224, 349, p. 134-138
- Sky Blue, Lemon Yellow Icing Colors, p. 124
- '92 Pattern Book (Bib Pattern), p. 115
- Buttercream Icing, p. 93
- Make 15 tip 224 drop flowers with tip 2 dot centers.
- Ice cake top and sides smooth.
- With toothpick, mark open area for Bib Pattern on cake top. Cover bib area with tip 16 white stars.
- Edge bib with tip 127 ruffles. Trim ruffle with tip 16 shell border. Add tip 104 smooth stripe neck edge and bow. Trim with tip 2 dots.
- Add tip 2 outline vines. Position drop flowers on bib area. Add tip 349 leaves.
- Pipe message with tip 5; overpipe with tip 2 dots. Edge base with tip 21 shell border. Serves 12.



TWICE AS NICE!

- Oval Pan Set (12 1/2 x 18 in. pan is used), p. 168
- Mini Ball Pan, p. 183
- Tips 2, 2A, 3, 4, 12, 47, 104, 127, p. 134-139
- Pink, Lemon Yellow, Sky Blue Icing Colors, p. 124
- Cake Boards, Fanci-Flod Wrap, 132-133
- Buttercream Icing, p. 93
- Ice top of 2-layer oval smooth. Ice two ball cakes smooth on cake boards cut to fit. Position atop oval.
- With toothpick, mark facial features and handles. Outline eyes and mouths with tip 3. Pipe in eyes with tip 3. Add dot nose and cheeks (flatten with finger dipped in cornstarch). Add tip 2 dots and lashes on eyes. Form pipe handles with tip 2A. Pipe tip 104 ruffle bonnets and ribbon bows. Trim ruffles with tip 3 beads. Add tip 3 bonnet strings and outline curls. Write tip 3 message.
- Cover sides with four rows of tip 127 ruffles (work from base upward). Edge top ruffle with tip 47 smooth stripe. Pipe tip 12 ball border around top. Trim border alternating tip 3 string/dot designs and tip 104 ribbon bows. Serves 44.



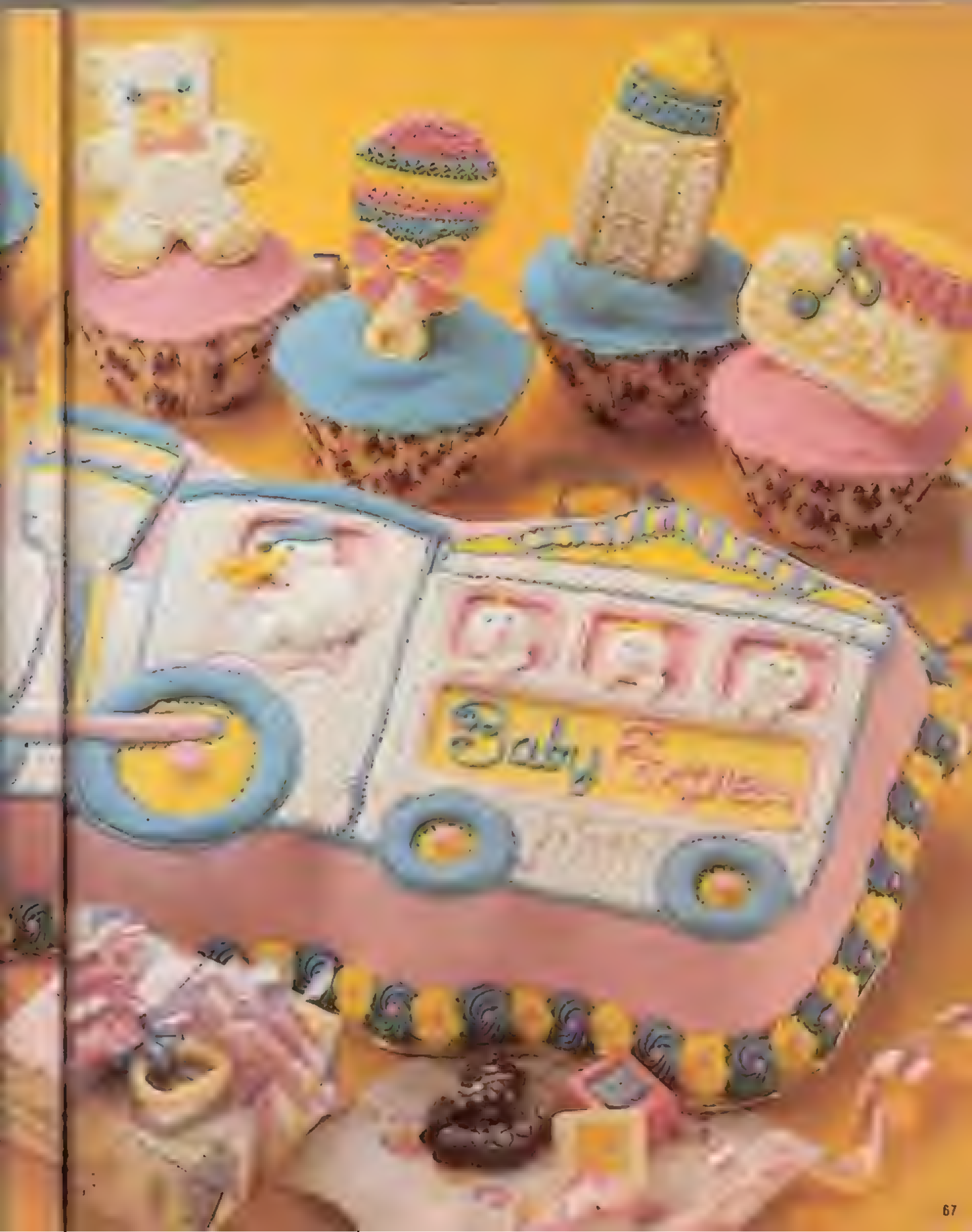


*Adorable creations
welcome the new arrival!*

See p. 116 for
New Baby Arrival
Candy Molds

- CHOO CHOO COOS

- Little Train Pan p 177
- Tips 1, 2, 4, 7, 8, 11, 16,
18, 44, p. 134-138
- Lemon Yellow Sky Blue
Pink Icing Colors, p 124
- Buttercream Icing, p 93



EVENTS!

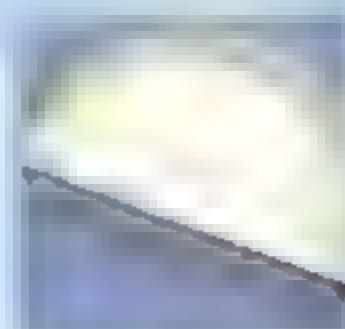
SAFELY IN HIS CARE

- Two-Mix Baking Pan, p. 180
- Tips 1, 2, 5, 8, 349, p. 134-135
- Pink, Leaf Green Icing Colors, p. 124
- '92 Pattern Book (Prayer Book Patterns), p. 115
- Decorating Triangle, p. 128
- Cake Boards, Fanci-Foli Wrap, 132-133
- Buttercream Icing, p. 93
- *[Faint text about comb pattern]* Comb to resemble pages.
- *[Faint text about icing colors]* cornstarch).
- Cover letters on left page with tip 2. On right page, use tip 1 for printing and overpiping.
- *[Faint text about border designs]* string border designs and bead-dot border with tip 2. Add tip 349 letter.
- Edge top of book with tip 5 bead border. Pipe tip 8 bulb border at base. Serves 24.



REJOICE IN THE SPIRIT!

- 18 in. Half Round Pan, p. 159
- Tips 1, 2, 5, 13, 32, 70, p. 134-
- Royal Blue, Golden Yellow, Violet, Leaf Green Icing Colors, p. 124
- '92 Pattern Book (Chalice Pattern), p. 115
- Buttercream Icing, p. 93
- Ice top white, adding small amounts of blue icing for marble effect, and sides all white. *[Faint text about chalice pattern]* chalice with tip 2 strings. Pipe in host and *[Faint text about cornstarch]* finger dipped in cornstarch).
- *[Faint text about tip 13]* tip 13 rosettes. *[Faint text about tip 5]* tip 5 dot grapes, then overpipe to add dimension. Add tip 70 grape leaves and tip 1 outline tendrils.
- *[Faint text about tip 2]* Trim letters with tip 1 decorative build-up.
- Edge top with tip 32 bead border. Trim with tip 13 rosettes. Edge base with tip 32 shell border. Serves 18.





STAINED GLASS GLORY

- 11 x 15 in. Sheet Pan, p. 170
- Tips 1, 3, 10, 13, 18, 21, 59, 102, 349, p. 134-138
- Flower Nail No. 7, Flower Formers, p. 130
- Lemon Yellow, Violet, Kelly Green, Pink, Sky Blue, Wilton Red Icing Colors, p. 124
- '92 Pattern Book, (Stained Glass Window Pattern), p. 115
- Meringue Powder, Piping Gel, p. 125
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Buttercream, Royal Icing, p. 93
- With royal icing, make 12 tip 59 violets with tip 1 centers. Let dry on flower formers. Make 6 roses with tips 10 and 102.
- Ice top and sides of cake smooth. With toothpick, mark Stained Glass Window Pattern. Cover marks with tip 3 strings. To fill-in stained glass, fill a parchment bag with tinted piping gel. Cut end of bag just enough to allow gel to flow out.
- Edge cake top with tip 18 reverse shell border. Trim with tip 3 dots. Pipe tip 21 shell border at base. Edge shells with tip 13 zigzags.
- Pipe tip 3 outline vines under window. Write tip 3 message. Position flowers and trim with tip 349 leaves. Serves 22.



EVENTS!

*Extraordinary events
deserve spectacular
celebrations!*

HEAVENLY PRAISES

- Cross Pan, p. 191
- Tips 1, 2, 3, 17, 18, 66, 101, 102, p. 134-138
- Golden Yellow, Kelly Green Icing Colors, p. 124
- Flower Nail No. 7, Flower Formers, p. 130
- '92 Pattern Book (Dove Pattern), p. 115
- Meringue Powder, Color Flow Mix, p. 125
- Cake Boards, Fanci-Foil Wrap, p. 132-133
- Buttercream, Royal, Color Flow Icing, p. 93, 105
- Tinted sugar
- Using Dove Pattern and color flow icing, outline dove with tip 2, then flow-in (see Color Flow, p. 105)
- With royal icing (allowing extras for breakage), make about 50 tip 101 apple blossoms with tip 1 dot centers. Make 10 tip 102 daisies with tip 3 dot centers. Pat centers with tinted sugar. Let dry on flower formers
- Ice top and sides of cake smooth. Cover bevel area with tip 17 stars. Edge base with tip 18 star puff border. Write tip 2 message

For more information, see the "How to Make" section on page 134.

Note: Stiff buttercream icing will break down crust. To prevent this, place a piece of plastic wrap cut to fit sugar cubes or mini-cakes on top of the cake.

EVERLASTING JOY

- 10, 14 in. Round Pans, p. 169
- Tips 2, 8, 11, 20, 102, 103, 104, 349, 352, p. 134-139
- Flower Nail No. 7, p. 130
- Christmas Red, Kelly Green Icing Colors, p. 124
- Shining Cross, p. 141
- Dowel Rods, p. 166
- Cake Circles, Tuk-N-Ruffle, Fanci-Foil Wrap, or try Ruffle Boards™, p. 132-133
- Buttercream Icing, p. 93
- Use stiffened buttercream or royal icing make 3 dozen roses, 1 dozen with each of the following tips—102, 103 and 104. Use tip 8 for bases of smaller roses, tip 11 for large. Make 2 dozen sweet peas with tips 103 and 104. Use tip 103 and 104 to make 2 dozen hat-roses. Make 2 dozen rosebuds with tip 102. Let set.
- Prepare 2-layer rounds for stacked construction (see p. 106). With toothpick, mark 5 in. long, 2 in. wide "white carpet" on 10 in. cake top. Outline area with tip 2. Cover with tip 2 cornflake lace.
- Write tip 2 message on sides. Overpipe with tip 2 to build up letters.
- Edge tops and bases with tip 20 reverse shell border. Push cross into top bar. Arrange flowers on tops and sides. Trim with tip 349 small and tip 352 large leaves. Serves 70

BLESSINGS

- 12 in. Hexagon Pans, p. 168
- Tips 10, 2, 3, 5, 47, 349 p. 134-139
- Royal Blue, Leaf Green, Golden Yellow, Violet Icing Colors, p. 124
- '92 Pattern Book (Star, Lettering and Menorah Patterns), p. 115
- Color Flow Mix, p. 125
- Buttercream Icing, p. 93
- Using Star Pattern and Lettering Patterns: Bake for 10 to 12 min. in 12 in. hexagon pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake. Bake for 10 to 12 min. in 12 in. hexagon pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake.
- Use 2 in. round cutter to cut out stars. Bake for 10 to 12 min. in 2 in. round pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake.
- Edge cake top with tip 10. Bake for 10 to 12 min. in 12 in. hexagon pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake.

Use 12 in. hexagon pans. Bake for 10 to 12 min. in 12 in. hexagon pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake.

RIISING STAR

- 14 in. Square Pans, p. 170
- Wonder Mold Pan, p. 178
- Tips 8, 17, 20, 21, 104, p. 134-138
- Burgundy, Red-Red Icing Colors, p. 124
- 9 in. Decorator Preferred Separator Plates (2 needed), p. 167
- 5 in. Grecian Pillar Set, p. 165
- Teen Doll Pick, p. 141
- 4 mm. Pearl Beading (10 yds. needed), p. 161
- Lollipop Sticks, p. 118
- Parchment Triangles, p. 129
- Dowel Rods, p. 166
- Cake Circles, Boards, Tuk-N-Rattle, Fanci-Foil Wrap, p. 132-133
- Crystal-Look Base*, p. 160
- Buttercream Icing, p. 93
- Silk or fresh flowers, open-center candies, glue
- 1. Place wonder mold cake on 14 in. square pan. Bake for 10 to 12 min. in 14 in. square pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake.
- Use 14 in. square pans. Bake for 10 to 12 min. in 14 in. square pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake.
- Place 14 in. square pans. Bake for 10 to 12 min. in 14 in. square pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake.
- Edge cake top with tip 10. Bake for 10 to 12 min. in 14 in. square pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake.
- Position floral arrangement on 14 in. square pan. Bake for 10 to 12 min. in 14 in. square pans. Remove from oven and cool in pans. Turn out onto parchment paper. Cut out with sharp knife. Place on cake.
- 1.01. Remove p...



IT SPELLS SUCCESS

- 12 x 18 in. Sheet Pan, p. 170
- Tips 1, 3, 13, 16, 18, 21, p. 134-135
- Golden Yellow, Black, Wilton Red, Moss Green Icing Colors, p. 124
- Alphabet Cookie Cutters, School Days Cookie Cutters, p. 120, 121
- Roll-out Cookie Dough Recipe, p. 105
- Buttercream Icing, p. 93
- With cookie cutters cut "TGIF" and School Days shapes from cookie dough. Bake and cool. With stiffened buttercream or royal icing, ice blackboard and computer screen. Outline details with tip 3. Pipe in bus windows, lights and tires with tip 3, pipe in apple's eyes, stem and mouth with tip 1 (smooth with finger dipped in cornstarch). Fill in remaining areas with tip 13 stars. Print tip 1 messages on cookies.
- Ice sheet cake smooth. Write tip 3 message. Edge top with triple shell border, using tip 18 for side shells, tip 16 in center. Edge base with tip 21 rosettes. Trim rosettes with tip 16 stars. Place cookies on cake. Serves 28.



LOTS OF LUCK!

- Horseshoe Pan, p. 182
- 16 in. Round Pans, p. 169, 171
- Tips 3, 48, 12, 21, 55, 104, 352, p. 134-137
- Wilton Red, Golden Yellow, Moss Green Icing Colors, p. 124
- Flower Nail No. 7, p. 130
- Candy Melts™ (28 oz. yellow), p. 118
- 7 in. Spiked Pillars (2 are used), p. 165
- Glad Grad, p. 142
- 13 x 19 in. Cake Boards, 18 in. Cake Circles, Fanci-Foil Wrap and Tuk-N-Ruffle or use New! Ruffle Boards™, p. 132-133
- Buttercream Icing, p. 93
- Mold horseshoe plaque out of melted Candy Melts™ (see p. 108), refrigerate until completely set, then unmold. For support, attach back to a cake board (cut to fit) with dots of icing. With icing write tip 55 message.
- Using stiffened buttercream (or royal), make 40 roses (20 in each color) with tips 12 and 104.
- Ice 2-layer cake smooth. Pipe shell borders—tip 21 at top, tip 48 at base. Between top shells, add tip 104 ruffles. Edge shells at base with tip 104 ruffles.



- Push spiked pillars into cake to support each side of horseshoe plaque. Build up icing where roses will go with tip 12. Arrange roses and trim with tip 352 leaves. Pipe tip 104 half roses and buds. Position plaque and Glad Grad. Serves 60.

CLASSY CLASS

- 8 in. Round Pans, p. 169
- 12, 16 in. Square Pans, p. 170
- Tips 2, 6, 19, 21, p. 134-135
- Christmas Red Icing Color, p. 124
- 9 in. Crystal-Look Separator Plates (2 needed), 7 in. Crystal-Look Pillars (1 set), p. 165
- 4 mm. Black Pearl Beading* (14 yds.), p. 161
- Successful Grad, Glowing Grad (4 of each), p. 142
- Birthday Number Set (2 needed), p. 141
- Cake Dividing Set, p. 128
- Cake Boards, Fanci-Foil Wrap, Tuk-N-Ruffle, p. 132-133
- Buttercream Icing, p. 93
- Silk or fresh flowers
- Ice 2-layer cakes smooth. Prepare cakes for pillars and stacked construction (see p. 106). Using Cake Dividing Set, dot mark sides of round into 8ths. Spacing on 12 in. square is 4 1/2 in., 3 in. (in center) and 4 1/2 in.; on 16 in. divide sides into 3rds. Connect marks (except on 12 in. where stairway will go) with double drop strings of pearls.
- Print name on side of round with tip 2, then overpipe. Pipe shell borders—tip 19 at tops, tip 21 at bases. Add pearls to bases.
- To serve. Position top tier on pillars. Add stairway and place graduates on stairs. Push in numbers and position flowers. Serves 176.



*Remove pearls before cutting.



EVENTS!

*Grand cakes proudly
presenting graduates*





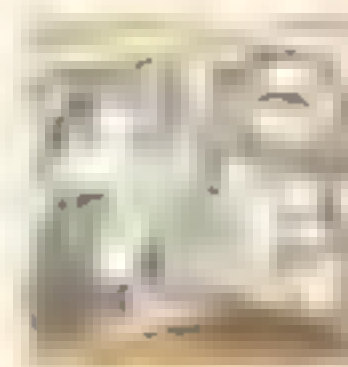
HONORS MOTHER

- 4-pc. Oval Pan Set, p. 168 (10 3/4 x 7 1/2 pan used)
- Tips 2, 3, 7, 47, p. 134-138
- Brown, Ivory Icing Colors, p. 124
- '92 Pattern Book (Mother Pattern) p. 115
- Color Flow Mix, p. 125
- Buttercream, Color Flow Icing, p. 93
- Sugar cubes, flowers
- Using color flow icing, outline Mother Pattern with tip 3. Fill in design with thinned icing using Color Flow, p. 125. Let dry.
- Use 2-layer cake smooth—tip white, sides brown. With toothpick, mark 2 in. intervals on sides. Cover marks with tip 47 smooth stripes. Edge top with tip 47 smooth scallops. Outline outer edge of scallops with tip 3. Overlap scallops with tip 3 strings.
- Write tip 2 message, and add dots to cake top.
- Edge base with tip 7 bead border. Position color flow silhouette along sugar cubes. Serves 14.



MAMA BEAR

- Teddy Bear Stand-Up Pan, p. 179
- Tips 2, 3, 13, 16, 103, 125, p. 134-138
- Golden Yellow, Brown, Orange, Black, Ivory, Red-Red Icing Colors, p. 124
- 4-pc. Teddy Bears Cookie Cutters, p. 120
- Roll-Out Cookie Recipe, p. 105
- Buttercream Icing, p. 93
- Ribbon
- For cubs: Out of cookie dough, cut a boy and a girl bear. Bake and cool. Using stiffened buttercream, outline heads of cubs and bodies with tip 2 strings. Pipe in tip 2 ears, and tip 13 mouths with finger dipped in white icing. With tip 13, pipe eyes with dots. Add with tip 2 legs, with tip 13. For mama: Outline body features with tip 3 strings. Pipe in tip 3 eyes, nose, mouth and ears and finger a flame with finger dipped in white icing with tip 3. Add tip 3 dot pupils. Finish with gumdrops.
- Using icing with tip 16 stars. Edge dress with ruffles—tip 103 at neck, tip 125 at hem. Single ruffles with tip 3 bead borders. Add tip 16 8-inch skirt. Add ribbon bow. Position cubs. Serves 12.



EVENTS!

Honor Mom and Dad on their days with a spectacular cake!

HELLO DAD

- 2 in. Square Pans, p. 170
- Tips 10, 2, 3, 47, p. 134-136
- Green, Ivory Icing Colors, p. 124
- 12 Pattern Book (Car Pattern), p. 115
- Color Flow Mix, p. 125
- Buttercream, Color Flow Icings, p. 93, 106
- Sugar cubes, flowers
- 1 color flow icing, outline Car Pattern with tip 3 flow icing with thickened icing use Color Flow p. 125. Let dry, and bake smooth. Use thick icing on sides. Decorate with tip 3 drop strings 1/4 in apart. Run 1 in down top putting 5 between strings.
- Piped stripe borders - tip 47 on top, tip 10 at base. Edge tip 3 bead border. Print tip 2 message and add stars to use. Print in color for decoration. Serves 20

DAD'S COOKOUT

- 18 in. Round Pans, p. 169
- Tips 3, 6, 8, 16, 70, 233, p. 134-136
- Black, Leaf Green, Red-Red, Golden Yellow, Orange Icing Colors, p. 124
- Candy Melts™—1 bag each White and Chocolate, Red Candy Color, p. 118
- Decorator's Brushes, p. 128
- Oil Smoky, p. 142
- Modeling Candy Recipe, p. 109
- Buttercream, Royal Icings, p. 93
- Uncooked spaghetti, large marshmallows, confectioners sugar, craft block
- Mix gelatin with thickened icing, pour 1/4 pint into spaghetti bowl. Fill with a craft block to dry. Candy block spaghetti is prepared by using a 1/4 pint of gelatin. Fill with a marshmallow, pour dry gelatin into bowl, pour in confectioners sugar.
- Make hamburger and hot dogs out of modeling candy use pink, red and gold grade modeling hot dogs. Use a cut tag for flow thickened modeling cheese over hamburgers. With leaf green modeling candy make a 1 in wide rim pipe the circumference of top.
- Top 2 layer cake with big thick icing white. Push in candy rim on edge of top. With multi pick mark grill lines. 3 in from top. Cut the bottom of grill lines. tip 6 Cover grill rim and sides with tip 16 stars. Print tip 3 message then over pipe.
- Pipe multi-colored dots and spaghetti grill on top. Edge top with tip 6 outline.
- Pipe tip 8 multi-colored and beef hot. Add tip 233 grass at cake base.
- Push in hamburgers and hot dogs. Pipe tip 10 spot the striped and multi-colored names between grates.

Serves 24

Time 1 hour



EVENTS!

PLANNING
A WEDDING
PARTY





SILVER SENTIMENTS

- 18 in. Half Round Pans (2), p. 169
- 9, 12 in. Heart Pans, p. 189
- Tips 327, 363, p. 135, 139
- Silver-tone beading—5 yds. each 4 mm. and 6 mm., p. 161
- 11 in. Heart Separator Plates (2 needed), p. 166
- 5 in. Grecian Pillars (3 pillars are used), p. 165
- Cake Dividing Set, p. 128
- Cake Circles, p. 132-133
- Magical (Silver), p. 149
- Buttercream Icing, p. 93
- Silk or Fresh Flowers
- Prepare two-layer cakes for stacked in 13 x 19 in. cake boards (see p. 106). Using Cake Dividing Set, mark 18 in. side—16 ins. Min. 3 in. garlands on sides of heart. Connect marks with tip 327 garland ruffle. Add silver beards.



- 13 x 19 in. Cake Boards, Fancy-Foil Wrap, p. 132-133
- Petite Anniversary Years, p. 158
- Buttercream Icing, p. 93
- Prepare two-layer cakes for stacked in 13 x 19 in. cake boards (see p. 106). Using Cake Dividing Set, mark 18 in. side—16 ins. Min. 3 in. garlands on sides of heart. Connect marks with tip 327 garland ruffle. Add silver beards.

BELLS ARE STILL RINGING

- 11 x 15 in. Sheet Pans, p. 170
- Tips 2, 11, 19, 102, 103, 104, 129, 352, p. 134-136
- Flower Nail No. 7, p. 130
- Teal, Creamy Peach Icing Colors, p. 124
- Filigree Bells—1 1/2 in. (6 needed), 2 1/2 in. (2 needed), p. 160



- 13 x 19 in. Cake Boards, Fancy-Foil Wrap, p. 132-133
- Petite Anniversary Years, p. 158
- Buttercream Icing, p. 93
- Prepare two-layer cakes for stacked in 13 x 19 in. cake boards (see p. 106). Using Cake Dividing Set, mark 18 in. side—16 ins. Min. 3 in. garlands on sides of heart. Connect marks with tip 327 garland ruffle. Add silver beards.

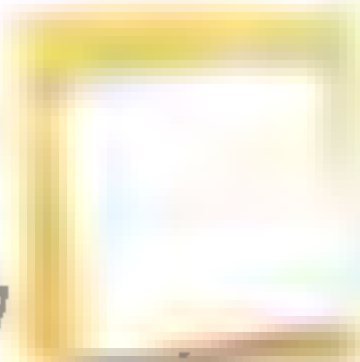


EVENTS!

*The years have flown,
but not the memories!*

FAIR & SQUARE

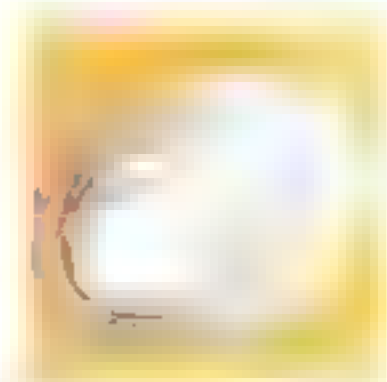
- 12 in. Square Pans, p. 169
- Tips 3, 70, 137, 224, 349, 506, 508 (included in Stellar Star Set), p. 134-137
- Golden Yellow, Violet, Moss Green Icing Colors, p. 124
- Cake Boards, Fanci-Foil Wrap Tuk-M-Ruffle, 132-133
- Kissing Lovebirds, p. 161
- Buttercream Icing, p. 93



- 12 in. Square Pans, p. 169
- Tips 3, 70, 137, 224, 349, 506, 508 (included in Stellar Star Set), p. 134-137
- Golden Yellow, Violet, Moss Green Icing Colors, p. 124
- Cake Boards, Fanci-Foil Wrap Tuk-M-Ruffle, 132-133
- Kissing Lovebirds, p. 161
- Buttercream Icing, p. 93

GOLDEN MEMORIES

- 4-Pc. Oval Pan Set (16 x 12 1/2 and 10 1/2 x 7 1/2 pan are used), p. 168
- Tips 1, 3, 12, 16, 19, 102, 103, 352, p. 134-137
- Flower Nail No. 7, p. 130
- 6 1/2 in. Arched Pillars (4 needed), p. 165
- 11 1/2 in. Oval Separator Plates (2 needed), p. 166
- 4 mm. Gold-Tone Beading (9 yds. needed), p. 161



- Cake Boards, Tuk M Ruffle, Fanci-Foil Wrap, p. 132
- Cake Dividing Set, p. 128
- Dowel Rods, p. 166
- Golden Jubilee, p. 158
- Anniversary Champagne Glasses Set, p. 153
- Buttercream Icing, p. 93
- Using stiffened buttercream icing, pipe a border of 102 ruffles around the cake.
- Pipe a row of 102 ruffles for pillar and stacked separator and p. 102.
- Pipe a row of 102 ruffles with Cake Decorating Tip No. 102 on sides of large separator and p. 102 for corner ruffles and 102 ruffles for gold and green. Add to the ruffles. Pipe a row of 102 ruffles for gold and green. Add to the ruffles.
- Pipe a row of 102 ruffles on side of top oval separator and p. 102 with tip 16 shells. Add gold beads.
- Pipe a row of 102 ruffles with tip 19 upright ruffles and with tip 19 shells. Pipe Over separator and p. 102 with tip 102 ruffles and p. 102 with tip 102 ruffles. Add gold beads.
- Pipe a row of 102 ruffles with tip 19 upright ruffles and with tip 19 shells. Pipe Over separator and p. 102 with tip 102 ruffles and p. 102 with tip 102 ruffles. Add gold beads.
- Pipe a row of 102 ruffles with tip 19 upright ruffles and with tip 19 shells. Pipe Over separator and p. 102 with tip 102 ruffles and p. 102 with tip 102 ruffles. Add gold beads.



TAILORED TREASURE

- 4 pc. Hexagon Pan Set (9, 12, 15 in. pans are used), p. 168
- Tips 3, 5, p. 134
- '92 Pattern Book (Candy Panel Patterns), p. 115
- White Candy Melts™ (12 bags needed), p. 118
- Rounds, Wedding, Hearts II Candy Molds, p. 116, 117
- Floating Tier Cake Stand, p. 164
- Meringue Powder, p. 125
- 1 1/2 in. White Artificial Leaves, p. 159
- Cake Boards, Fancy-Foil Wrap, p. 132-133
- Masterpiece, p. 149
- Modeling Candy Recipe, p. 109
- Buttercream, Royal Icings, p. 93, 94

• Modeling Candy Recipe, make 13 candy roses, p. 109

• Using Candy Melts, make and mold 13 roses, p. 118. Add tips of 3, 5, p. 134. Patterns of 13 roses needed, but be sure to make extra in case of breakage. Also mold 13 roses using pans listed. Rose candy, p. 118. Make by filling in only the top of the mold. Put candy in candy mold, p. 118.

• Add 13 roses to set of 13 roses, p. 118. Add tips of 3, 5, p. 134. Add tips of 3, 5, p. 134. Add tips of 3, 5, p. 134.

• Add 13 roses to set of 13 roses, p. 118. Add tips of 3, 5, p. 134. Add tips of 3, 5, p. 134. Add tips of 3, 5, p. 134.

• Add 13 roses to set of 13 roses, p. 118. Add tips of 3, 5, p. 134. Add tips of 3, 5, p. 134.

• Add 13 roses to set of 13 roses, p. 118. Add tips of 3, 5, p. 134. Add tips of 3, 5, p. 134.

Note: The roses are 1 1/2 in. in diameter, and the petals are 1/2 in. in diameter.

• Add 13 roses to set of 13 roses, p. 118. Add tips of 3, 5, p. 134. Add tips of 3, 5, p. 134.

• Add 13 roses to set of 13 roses, p. 118. Add tips of 3, 5, p. 134. Add tips of 3, 5, p. 134.

•EART STRINGS

- 8, 12, 14 in. Round Pans, p. 169
- Tips 2, 3, 199, p. 134-135
- Ivory, Creamy Peach Icing Color, p. 124
- 13 and 16 in. Decorator Preferred Separator Plates (1 each), p. 167
- 7 and 9 in. Grecian Spiked Pillars (1 set each), p. 165
- Cake Dividing Set, Decorator Brushes, p. 128
- 10, 14 (4 needed), 16 in. Ruffle Boards™, p. 132
- Meringue Powder, p. 125
- Crystal-Look Bows (2 needed), p. 163
- Happiest Day Couples (4 needed), p. 150
- Allure, p. 148
- Buttercream, Royal Icing, p. 93
- Flowers
- Have florist arrange flowers in Crystal-Look Bows. Remove wires from Happiest Day Couples. Using thinned royal icing, pipe flowers and leaves to coordinate with bride's wedding theme.
- To prepare 2 layer cakes (8 and 14 in. center and four 12 in. side cakes) for wedding pillar construction, see p. 126.
- Using Cake Dividing Set, mark 12 in. cakes into 16ths, 14 in. into 12ths, 1 in. from top edge; 14 in. side cakes into 8ths, 1 in. from top edge. Using deduster, mark 12 in. cakes into 16ths, 1 in. from edge; 14 in. into 12ths.
- Pipe 3-lobed drop string and 3-lobed swirls on 12 and 14 in. tops with tip 3. 1 in. apart tip 3 dots. Edge 7 in. pillars on 14 in. cake with tip 3 beads.
- Pipe tip 199 crown border at tops of 8 and 14 tiers. Add tip 8 triple drop strings. Trim swirls and strings with tip 2 dots.
- Pipe tip 2 triple drop string garlands and heart bows upside of 14 in. tier. Edge 14 in. tier and all bases with tip 199 crown borders. Align pillars beneath 12 in. round to match up with 14 in. pillar.
- At reception Place all floral arrangements, Happiest Day Couples and Allure. Serves 300.

EVENTS!

*Celebrate a joyous marriage
with a beautiful cake!*

FANTASY

- 8, 12, 16 in. Round Pans, p. 171
- Tips 2, 3, 5, 7, 12, 16, 102, 103, 104, 349, 352, p. 134-139
- Leaf Green, Pink Icing Colors, p. 124
- Flower Nail No. 7, p. 130
- '92 Pattern Book (Fan and Arched Fan Spaces), p. 115
- 10 in., 14 in. Crystal-Clear Plates, 7 1/2 in. (1 set) and 9 in. (1 set), Twist Legs p. 164
- 10 in., 14 in., 18 in. Ruffle Boards™, Cake Boards, Fancy-Foil Wrap, p. 132
- 4 mm., 6 mm.™ White Pearl Beading (5 yds. of each), p. 161
- Love's Fanfare, p. 154
- Buttercream, Royal Icing, p. 93
- Using royal icing, make 60 roses—27 on 1 and tip 102, 175, 174. Use tip 12 for bases. Make 30 swirls and 43 rosebuds with tip 104.
- For tiers, make 9. Trace Fan Pattern onto cake board and cut out. Cover with Fancy-Foil Wrap. Cut nine recessed fans with tip 3. Trim with 4 mm. pearls. Edge tops of fans with tip 3 zigzags. Pipe tip 10 roses to roses and tip 349 leaves.
- To prepare 2-layer cakes for push-in-pipe construction, see p. 160. Centering 8 and 12 in. pans on tops as a guide, mark a circular area on top of 12 and 16 in. tiers. Mark Wedding Arches Pattern on sides of each tier. Fan areas shown with tip 2 corners are
- Edge arches with tip 16 swirls. Edge bottom areas on 12 and 16 in. tiers with tip 8 beads. Pipe tip 5 leaf borders at top of 8 in. Edge cakes with tip 10 borders—tip 7 on 8 and 12 in., tip 12 on 16 in.
- Pipe tip 5 swirls around bases of tiers and pipe tip 6 mm. pearls. Mount icing on 12 and 16 in. tiers with tip 12. Pipe fan and flowers on tops and sides. Trim with tip 352 leaves.
- At reception, place tiers on platters. Add Love's Fanfare, See p. 156.
- *For more information...*



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- 6, 9, 12 in. Heart Pans, 12, 16 in. Round Pans, p. 169, 171, 175
 - Tips 4, 13, 16, 19, 32, 102, 184, 352, p. 134-136, 138
 - Leaf Green, Pink Icing Colors, p. 124
 - Pearl White Stamens (2 pkgs. needed), p. 130
 - 1⁹/₈ in. Lily Nail, p. 130.
 - 5 in. Grecian Pillars (6 needed), Arched Tier Set, p. 165
 - 8 & 11 in. Heart Separator Plates (2 of each size needed), p. 166
 - Filigree Stairway, Kolor-Flo Fountain, Flower Holder Ring, p. 163
 - Dowel Rods, p. 166
 - Cake Boards, Tuk-N-Ruffle, Fanci-Foil Wrap, p. 132-133
 - 4 in. Filigree Hearts (4 pkgs. needed), p. 163
 - Cake Dividing Set, 15-pc. Decorator Pattern Press Set, p. 128
 - Blossom Tier Top, Mini Bouquet, p. 152
 - Crowning Glory, p. 148
 - Buttercream, Royal Icings, p. 93
 - Ivyvines, baby's breath
 - Using royal icing, make approximately 55 tip 10's and 10 tip 12's petals for 1 tier petunias with tip 13 centers on lily nail. Insert 25 stamens per tier. Add stamens to each. Let dry.
 - Using royal icing, pipe tip 4 e-motion strings on 1 tier separator and 1 tier heart separator base plates, and on inside hearts of Crowning Glory, set 1.
 - To prepare 2-tier cake, bake top and bottom cakes separately. Add 106 using Cake Dividing Set, set mark 16 in. tiers, 6 in. 12 in. round top 10 in. from the point of the heart. Set mark 3 in. gap between tiers on 6 in. and 12 in. heart tiers. 2 in. on 6 in. heart tier. Impose design on the pattern. Pattern Press Set's scroll design at base point of 3 and 6 in. tiers.
 - Position 1st tier petals on the 12 in. tier as shown in illustration. The next tier's seven petals on 12 in. heart tier as shown. Pipe tip 16 e-motion petals on tiers. Use pipe motion border without separator on 10 in. tier, 20 back and tip 16 top shell borders on all tiers. Add tip 4 drop strings on 12 in. round tier. Pipe tip 32 long double shells on base tiers, tip 19 elongated teardrop strings on others. Pipe in scroll design with tip 16 on 6 and 9 in. tiers.
 - Place top tier on cake showing middle string. Add tip 3's to sides.
 - Attach top Filigree Flower Holder Ring and Kolor Flo Fountain Baseplate Arrangement and baby's breath in ring. Position 25 stamens on pillars. Add 1 tier stamens.
 - Blossom Tier Top, Mini Bouquet and Crowning Glory
- Serves 215**



EVENTS

Treat your guests to an elaborate celebration of love!

ROYAL WEDDING

- 7, 8, 10, 12, 16 x 2 in. Round Pans, p. 169
- Tips 7, 68, 103, 124, 125, 199, 363, 364, p. 134-139
- Flower Nail No. 7, p. 130
- Royal Blue, Kelly Green Icing Colors, p. 124
- '92 Pattern Book (Drape Patterns), p. 115
- 4 Bridesmaids, Blue; 4 Groomsmen, p. 150
- Pearl Beading*—4 mm. (3 pkgs. needed), p. 161
- Pearl White Stamens (3 pkgs. needed), p. 130
- Flower Formers, p. 130
- Crystal Stairways (4 needed), p. 163
- 7 in. Crystal-Look Pillars (2 sets needed) p. 165
- 9 in. (2 needed), and 13 in. (4 needed), Crystal-Look Plates, p. 165
- Crystal-Look Tier Set, 165
- Fountain Cascade Set, Flower Holder Ring p. 163
- Cake Dividing Set, p. 128
- Dowel Rods, p. 166
- Cake Circles, p. 133
- Florist Wire (1 pkg. needed), p. 130
- Garden Delight, p. 148
- Buttercream, Royal Icing, p. 93
- White florist tape, ribbon, tulle trim
- White (12 in.) ribbon, 1/2 in. wide, 10 yds. (p. 103, Posi-
tioning a 12 in. ribbon on the 8 in. Pipe 80 calyx, 100
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A lasting keepsake to recall fond nuptial memories will come. Contemporary bridesmaid in bold p...



EVENTS!

*A vision of elegance
perfect for large weddings*



A photograph of a white, tiered cake with a decorative topper. The topper features a large, stylized letter 'M' and a small figure. The cake is decorated with white frosting and has a small sign on the side that reads 'MOM'.

- [illegible]

ROMANCE IN BLOOM

- 8, 12, 16 in. Round Pans, p. 169, 171
- Tip 10, p. 134
- Violet, Pink, Lemon Yellow, Peach, Leaf Green Icing Colors, p. 124
- 6mm, Pearl Beading™—(1 pkg. needed), p. 161
- Dowel Rods, p. 166
- Sweethearts, p. 146
- Cake Boards, Tuk-N-Ruffle, Fanci-Fall Wrap, p. 132-133
- Ruffled Fondant (4 recipes needed), Buttercream Icing, p. 93, 94
- Cover 2 layers with the following:
 - 1 lb. White Buttercream Icing
 - 1 lb. White Fondant
 - 1 lb. White Buttercream Icing
 - 1 lb. White Fondant
 - 1 lb. White Buttercream Icing
 - 1 lb. White Fondant
 - 1 lb. White Buttercream Icing
 - 1 lb. White Fondant
 - 1 lb. White Buttercream Icing
 - 1 lb. White Fondant

EVENTS!

Beautiful wedding memories from this day forward!





SOPHISTICATED BLISS

- 8, 10, 14 in. Round Pans, p. 171
- 18 in. Half Round Pans, p. 169
- Tips 1, 12, 10, 28, 3, 48, 13, 16, 18, 21, p. 134-139
- Black Icing Color, p. 124
- '92 Pattern Book (Cornelli Drape Patterns A & B), p. 115
- 8 & 12 in. Decorator Preferred Round Separator Plates (2 of each size needed), p. 167
- 3 & 5 in. Grecian Pillars (1 set each) p. 165
- Dowel Rods, p. 166
- Scrolls (16 needed), p. 163
- Pearl Beading*—6 mm. White, 4 mm. Black (6 yds. of each), p. 161
- Cake Dividing Set, p. 128
- Loves Delight, p. 148
- Mini Bouquets (6 needed), p. 159
- Meringue Powder, p. 125
- Decorator Brushes, p. 128
- Cake Circles, Tuk-N Ruffin, Fancy-Foil Wrap, p. 132-133
- Buttercream, Royal Icing, p. 93

1. Bake the cake, allowing pan sizes to vary. Let dry well, tip 1s and 2s. Bake the cake in the oven for 1 hour before using from the oven. Bake the cake in the oven for 1 hour before using from the oven.

2. Prepare the cake for the 1 and stacked construction. Bake the cake in the oven for 1 hour before using from the oven.

3. Prepare the cake for the 1 and stacked construction. Bake the cake in the oven for 1 hour before using from the oven.

4. Prepare the cake for the 1 and stacked construction. Bake the cake in the oven for 1 hour before using from the oven.

5. Prepare the cake for the 1 and stacked construction. Bake the cake in the oven for 1 hour before using from the oven.

6. Prepare the cake for the 1 and stacked construction. Bake the cake in the oven for 1 hour before using from the oven.

7. Prepare the cake for the 1 and stacked construction. Bake the cake in the oven for 1 hour before using from the oven.

8. Prepare the cake for the 1 and stacked construction. Bake the cake in the oven for 1 hour before using from the oven.

9. Prepare the cake for the 1 and stacked construction. Bake the cake in the oven for 1 hour before using from the oven.

10. Prepare the cake for the 1 and stacked construction. Bake the cake in the oven for 1 hour before using from the oven.



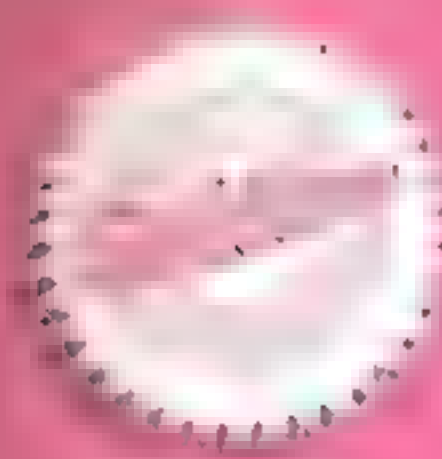
EIGHT OF DRAMA

- 7, 10, 12 in. Round Pans, p. 171
- 16 in. Square Pan, p. 170
- Tips 2, 3, 16, 20, 129, 131, 190, 224, 225, 249, p. 134-139
- Willow Green, Golden Yellow Icing Colors p. 124
- 92 Pattern Book, (Latticework Garland Pattern), p. 115
- 5" & 12 in. Round Separator Plates, p. 167
- 2 in. Grecian Pillars, p. 165
- Dowel Rods, p. 166
- Cake Circles, Tuk-N-Rattle, Fancy-Foil Wrap, p. 132-133
- Meringue Powder, p. 125
- Cake Dividing Set, p. 128
- Sweet Symphony Musical Ornament, p. 150
- Buttercream, Royal Icing, p. 93

THE EVENTS!

*Begin married life in
the grandest of style!*





Easy Baking & D

Everyone Can Enjoy Cake Decorating!

Novices and hobbyists alike will find cake decorating fun and rewarding. A professional decorator can help you learn the techniques and tools you need to create beautiful cakes. The following information will help you get started.

Decorating is a fun and creative practice. You can use a variety of techniques to create beautiful cakes. The following information will help you get started.

Cake Decorating Equipment

You will need basic cake decorating tools and supplies. Here are some basic items for decorating more fun and rewarding.

Cake Stands, Separator Plates & Cake Circles & Boards

Cake stands, separator plates, and cake circles and boards are essential for cake decorating. They provide a stable base for your cakes and help you keep them level and straight.

Cake Tops & Trims

Cake tops and trims are used to decorate the top and sides of cakes. They can be made from various materials, including fondant, icing, and marzipan.

Coupler

A coupler is a small plastic or metal ring that is used to connect two decorating bags. It allows you to change tips without having to change the bag.

Decorating Bag

A decorating bag is a flexible container used to hold and dispense icing or frosting. It comes in various sizes and shapes, and can be decorated with patterns or designs.

Decorating Tips

Decorating tips are small, pointed tools used to create various designs and patterns in icing. They come in many different shapes and sizes, and can be used to create a wide variety of effects.

Flower Nail

A flower nail is a small, round metal tool used to create a variety of flower and leaf designs in icing. It has a flat, circular base and a small, pointed tip.

Icing Colors & Flavors

Icing colors and flavors are used to add color and taste to your cakes. They can be made from natural or artificial sources, and can be used in a variety of ways.

Cake Decorating Terms to Know

These terms are frequently used in cake decorating. Use them as a reference when decorating your cakes.

Attach

To attach is to fasten or connect. In cake decorating, it refers to attaching decorations, pipe dots or icing to a cake. Royal icing dries hard and is more permanent than buttercream. Use your finger to attach as you would use a brush.

Border

A border is a decorative line or pattern that runs around the edge of a cake or decoration.

Elongated

When a shape is elongated, it is stretched out. In cake decorating, it refers to tapering an icing decoration by releasing the pressure and holding the technique.

Figure Piping

Decorating technique used to form figures out of icing.

Filling

Frosting, preserves or pudding that is spread between cake layers and holds them together.

Leveling

Removing the "crown" of a cake to provide a flat surface for frosting or decorating.

Outline or Strings

When the outlining method is used, the icing that flows out of the tip to follow contours of a shaped cake or to cover pattern design marks are called "strings" or outlines.

Piping

Squeezing icing out of a bag to form decoration. Also see figure piping.

Score

Using your spatula edge to make a mark in icing or marzipan by gently pressing it against the surface.

Cake Decorating Guide

Baking Your Cake

The First Step to Success!

For a beautiful cake, follow the easy instructions. A properly baked cake is the best foundation for your icing and your decorations. NOTE: If you're using a recipe that

specifies instructions that stand to be followed, use them.

GREASE



FLOUR



SHAKE



PLACE RACK



REMOVE



- Preheat oven to temperature specified in recipe or on packaged mix.
- Thoroughly grease the inside of each pan with solid vegetable shortening or use a vegetable cooking spray. Use a pastry brush to spread the shortening evenly. Be sure sides, corners and indentations are completely covered.
- Sprinkle flour inside of pan and shake pan and forth so the flour covers all the greased areas. Tap out excess flour and if any shiny spots

remain, brush them away. Repeat the flouring process for each pan. If you are using a recipe that specifies instructions that stand to be followed, use them.

- Place cake rack. Larger cakes over 12 in. may need to cool 15 minutes.
- Remove cake from rack and to prevent cracking while cooling, cut away the raised center portion with a serrated knife. To unmold cake, place cake rack on a flat surface and turn both rack and cake pan carefully. If pan will not move, use a butter knife to loosen the cake.

Baking Hints

- If you like to plan ahead, do so. Your baked cake can be wrapped in heavy duty foil in the freezer. Allow cake to thaw completely before icing because it will be firm.
- When Bake Even Cakes: Bake cakes in round pans on basic shaped cakes as follows:
- Packaged, two-layer cake mixes: Bake cakes in round pans but formulas change, so always treat cakes as follows: 2-layer cake mix will make any of the following: 2-layer cake, or one 10-in. round layer, or one 8-in. round layer, or one 6-in. round layer, or one 4-in. round layer, or one 3-in. round layer, or one 2-in. round layer, or one 1-in. round layer, or one 1/2-in. round layer, or one 1/4-in. round layer, or one 1/8-in. round layer, or one 1/16-in. round layer, or one 1/32-in. round layer, or one 1/64-in. round layer, or one 1/128-in. round layer, or one 1/256-in. round layer, or one 1/512-in. round layer, or one 1/1024-in. round layer, or one 1/2048-in. round layer, or one 1/4096-in. round layer, or one 1/8192-in. round layer, or one 1/16384-in. round layer, or one 1/32768-in. round layer, or one 1/65536-in. round layer, or one 1/131072-in. round layer, or one 1/262144-in. round layer, or one 1/524288-in. round layer, or one 1/1048576-in. round layer, or one 1/2097152-in. round 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All About Icing

When you're ready to decorate your cake, you'll want to shape the icing into flowers, borders, the dots of a birthday cake, the surface of a cake, or whatever you desire. The icing you choose will depend on the technique. As a general rule, flowers require a stiff icing consistency, borders a medium-stiff consistency and writing or leaves a slightly

thinner consistency. Using the right icing can make the difference between a beautiful cake and a mediocre one. Using the wrong icing can make the difference between a cake that is delicious and one that is not. This chart will tell you the qualities, so you can determine which is the right one for your cake.

Icing	Recommended Uses	Tinting	Flavor & Consistency	Storing Icing	Special Information
Buttercream (Use Wilton Icing Mix or Homemade)	<ul style="list-style-type: none"> Borders, writing Drop flowers & sweet peas Figure piping Icing cakes smooth 	<ul style="list-style-type: none"> Deep colors Most colors deepen upon setting 	<ul style="list-style-type: none"> Sweet, buttery flavor Thin to stiff consistency 	<ul style="list-style-type: none"> Refrigerate icing in an airtight container for 2 weeks 	<ul style="list-style-type: none"> Iced cake can be stored at room temperature one day Flowers remain soft enough to be cut with a knife
Snow White Buttercream	<ul style="list-style-type: none"> Borders, writing Drop flowers & sweet peas Figure piping Icing cakes smooth 	<ul style="list-style-type: none"> Deep colors Most colors deepen upon setting Gives true colors 	<ul style="list-style-type: none"> Sweet, almond flavor Thin to stiff consistency 	<ul style="list-style-type: none"> Refrigerate icing in an airtight container for 2 weeks 	<ul style="list-style-type: none"> Iced cake may be stored for 2-3 days Does not brown or discolor Flowers remain soft enough to be cut with a knife Good for wedding cakes Tints true colors due to pure white mixer
Deluxe Buttercream (Use Wilton Icing Mix or Ready-To-Use Decorator Icing)	<ul style="list-style-type: none"> Borders, writing Drop flowers & sweet peas Figure piping Icing cakes smooth 	<ul style="list-style-type: none"> Deep colors 	<ul style="list-style-type: none"> Rich, creamy flavor Medium-to-stiff consistency 	<ul style="list-style-type: none"> Refrigerate icing in an airtight container for 2 weeks 	<ul style="list-style-type: none"> Texture remains soft on decorated cake Iced cake may be stored at room temperature one day All purpose
Cream Cheese	<ul style="list-style-type: none"> Basic borders, writing stars, swirls, drop flowers Icing cake smooth 	<ul style="list-style-type: none"> Pastels 	<ul style="list-style-type: none"> Cream cheese Thin-to-medium consistency 	<ul style="list-style-type: none"> Refrigerate icing in an airtight container for 2 weeks 	<ul style="list-style-type: none"> Iced cake must be refrigerated Cream cheese flavor is especially good with spice cakes, carrot cakes, etc. All purpose
Whipped Cream	<ul style="list-style-type: none"> Basic borders, writing stars, swirls, drop flowers Icing cake smooth 	<ul style="list-style-type: none"> Pastels Pasta colors are best to use 	<ul style="list-style-type: none"> Light, fluffy, smooth Light, thin-to-medium consistency 	<ul style="list-style-type: none"> Use immediately 	<ul style="list-style-type: none"> Iced cake must be refrigerated Texture remains soft on decorated cake Especially good on cakes decorated with fruits
French Buttercream	<ul style="list-style-type: none"> Basic borders Writing Icing cake smooth 	<ul style="list-style-type: none"> Pastels only 	<ul style="list-style-type: none"> Tastes similar to vanilla ice cream Consistency similar to whipped cream 	<ul style="list-style-type: none"> Use immediately 	<ul style="list-style-type: none"> Store iced cake in refrigerator Texture remains soft on decorated cake Cooked icing gives a special flavor, similar to vanilla ice cream
Quick-Pour Fondant Icing	<ul style="list-style-type: none"> For icing 	<ul style="list-style-type: none"> Pastels 	<ul style="list-style-type: none"> Very sweet flavor Pourable 	<ul style="list-style-type: none"> Use immediately excess fondant droppings can be reheated & poured again 	<ul style="list-style-type: none"> Dries to a shiny, smooth surface in 24 hours, peels flours and cookies Seals in freshness
Hotter Fondant Icing	<ul style="list-style-type: none"> For covering heavy pound or fruit cake Cutting small decorations and ruffles 	<ul style="list-style-type: none"> Pastels 	<ul style="list-style-type: none"> Rich, sweet flavor Dough like consistency 	<ul style="list-style-type: none"> Firmness can be refrigerated 3 weeks Bring to room temperature before kneading 	<ul style="list-style-type: none"> Gives a perfectly smooth, velvety surface Seals in freshness and moisture Always decorate with royal icing Cake can be stored at room temp 3-4 days
Royal Icing	<ul style="list-style-type: none"> Flower making, figure piping, writing Decorating cookies & gingerbread houses 	<ul style="list-style-type: none"> Deep colors Colors fade upon sitting in bright light 	<ul style="list-style-type: none"> Very sweet and hard Thin-to-stiff consistency 	<ul style="list-style-type: none"> Store in airtight container at room temperature for 2 weeks 	<ul style="list-style-type: none"> Dries candy hard for lasting decorations Flowers and other decorations will last for months. Air dry Bowl & utensils must be grease free Cover icing with damp cloth to prevent cracking
Boiled Icing (100% Full Flavor)	<ul style="list-style-type: none"> Borders Writing stars, swirls, drop flowers Icing cakes smooth and fluffy 	<ul style="list-style-type: none"> Pastel & deep colors 	<ul style="list-style-type: none"> Marshmallow-like flavor Very fluffy consistency 	<ul style="list-style-type: none"> Use immediately 	<ul style="list-style-type: none"> Serve within 24 hours Sets quickly, becomes smooth and fluffy immediately Ideal for figure piping

Icing Recipes

Buttercream Icing

1/2 cup solid vegetable shortening
1 cup butter or margarine
1 1/2 cups at Vanilla Extract (p. 120)
4 cup sifted confectioners sugar
1 pinch salt
2 Tbsp milk
Cream butter containing with electric
mixer Add gradually add sugar one
cup at a time beating well on medium speed
Scrape sides and bottom of bowl often. When
all sugar has been mixed in, beat 5 min. longer
Add milk and beat at medium speed 1 min.
light and fluffy Keep mixing covered with a damp
cloth until ready to use For best results keep
icing bowl in refrigerator when not in use
Refrigerated in an airtight container, this icing
can be stored 2 weeks Refresh before using
Yield: 1 cups
*Substitute vegetable shortening and
margarine Wilton Butter Cream Icing mix with
Per con. stand,
**Add 3-4 Tbsp light corn syrup per recipe li-
tho for icing cake

Chocolate Buttercream

Add 1/4 cup each of three 1 oz. unsweetened chocolate squares melted and an additional 1 to 2 Tsp. milk to recipe. Mix until well blended.

For a new change of pace, add Wilton candy, #300 (p. 118), in place of vanilla extract.

Snow-White Buttercream

3 cup sugar
4 Tbsp. Meringue Powder Mix (p. 125)
12 cups sifted confectioner's sugar
1/2 cup cornstarch
1 1/2 cups solid shortening
1 tsp. salt
1/2 tsp. Almond Extract (p. 125)
1/2 tsp. C. Air Van. Ia Extract (p. 125)
4 tsp. Butter Flavor (p. 125)
Combine water and meringue powder, whip at
high speed until peaks form. Add 4 cups
sugar, one cup at a time, beating after each
addition at low speed. Alternate, add
shortening and remainder of sugar. Add salt
and flavorings, beat at low speed until smooth.
Yield: 12 cups.
Note: Recipe may be doubled or cut in half. If
cut in half, yield is 2 1/2 cups.

Wilton Creamy White Icing Mix

is cream, it is the ideal for long storage. For short storage, it is best to use it as soon as possible. According to packaging directions. Stir in 2-2 minutes unsweetened baking chocolate. If too stiff, add a few drops of milk. For Deluxe Buttercream, use 6 Tespa's butter and 1 1/2 cup whipping cream.

Ready-To-Serve Decorator White Icing

The case is a breeze. Just stir and use. (p. 126)

French Buttercream

cup sugar
+ cup flour
egg salt

... fairly white very thick
... and pour it ...
... am temperature ...
... into page 1 ...
... until some ...
... billowing for a ...
... and cake mix ...
refrigerated ...
VIE D 2 cups

Stabilized Whipped Cream Icing

gelatin and 1/2 cup of water. Let stand until it is completely just liquid. Remove from heat and cool, do not stir. Add cream, sugar, and vanilla until thickened. When beating slowly add gelatin to whipped cream mixture. Wh. p at high speed until stiff. Y. P. D. 2 cups. Cakes made with this frosting are in the company of

Cream Cheese Icing

3-8 oz packages slightly salted cream cheese
1/2 cup butter
1/2 cup sour cream
1/2 cup milk
1/2 cup sugar
1/2 cup vanilla
1/2 cup mix thoroughly Beat at high
speed until smooth Yield 3 1/2 cups

Packaged Topping Mix

Whipcord
ing 5 times
the use of the whipcord
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the use of the whipcord

Frozen Non-Dairy Whipped Topping

is similar to stabilized whipped cream and is able to stay at room temperature as it becomes

Specialty Icing Recipes

Royal Icing

level Tbsp. Meringue Powder (p. 125)
4 cups sifted confectioners sugar
pinch 1 lb 1
tsp. water
-at all ingredients at low speed for 7 to 10
minutes; 10 to 12 minutes at high speed for
portable mixer) until icing forms peaks
fit 12 3 cups
-then using large counter top mixer or far
-use 1 Tbsp. less water

Botted Icing Recipe

Meringue
3 Tbsps. Meringue Powder (p. 125)
1 cup cold water
Syrup
2 cups granulated sugar
1 cup corn syrup
1 cup water
Beat meringue powder and cold water with
stiff about 4 minutes. In large microwave safe
measuring cup stir sugar, corn syrup and
water. Microwave oven bring syrup mixture
to a boil (approximately 5 minutes). Remove
boiling stops. Slowly add syrup to
meringue mixture while beating on low. Beat
on H for 4 minutes until stiff and glossy.
Yield: 8 cups
For top of range. Mix sugar, corn syrup and
water in 2 quart saucepan. Bring to a boil, cook
slightly and follow directions above.

Confectioners Sugar Glaze

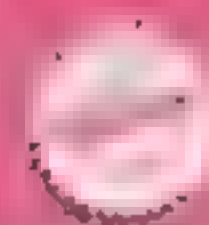
Great to drizzle on dessert, meat, muffins and
 chicken.
 1/4 cups crystallized sugar
 1/2 tsp. salt
 Stir mix into sugar
 Y.E.D. 1/2 cup

Quick-Pour Fondant Icing

6 cups confectioners sugar
1 cup water
2 Tbsp. light corn syrup
1 tsp. Almond Extract (p. 125)
Vintner Icing Colors (p. 125)

Place sugar in a saucepan. Combine water and corn syrup. Add to sugar and stir until well mixed. Place over low heat. Don't allow temperature of fondant to exceed 100°. Remove from heat, stir in flavor and icing color. Optional: _____ covered with a thin coating of buttercream icing or apricot glaze. Allow to set before covering with fondant. To cover, place _____ cookies on wire rack over a drip pan. _____ center and work towards _____ . Fill bare spots with a spatula. Let set. Excess fondant can be repeated. Even easier: use Vintner Candy Water Fondant Center Mix. Fondant Icing Recipe on label. (p. 118)

YIELD: 2 1/2 cups



Specialty Icing Recipes

Rolled Fondant

This icing is rolled out and used as a covering for a pound or fruit cake, which is traditionally first covered with a layer of marzipan to seal in flavor and moistness of the cake. It's characteristic of the Australian method of decorating. Traditionally, cakes covered with rolled fondant are decorated with royal icing.

Rolled Fondant Recipe

1 Tbsp. unflavored gelatin

1 cup cold water

1/2 cup Glucose (p. 130)

1 Tbsp. Glycerin (p. 125)

2 Tbsp. neutral vegetable shortening

2 lbs. confectioners' sugar

2-3 drops liquid food color and flavoring, as desired

Combined gelatin and cold water, let stand until thick. Place gelatin mixture in top of double boiler and heat until dissolved. Add glucose and glycerin, mix well. Stir in shortening just before completely melted, remove from heat. Mixture should cool until lukewarm.

Next, place 1 lb. confectioners' sugar in a bowl and make a well. Pour the lukewarm gelatin mixture into the well and stir with a wooden spoon, mixing in sugar and adding more, a little at a time, until stickiness disappears. Knead in remaining sugar, icing color and flavoring. Knead until the fondant is smooth, pliable and does not stick to your hands. If fondant is too stiff, add more sugar; if too stiff, add water (a drop at a time).

Use fondant immediately or store in airtight container in refrigerator. When ready to use, bring to room temperature and knead again until soft. This recipe yields enough to cover a 10 x 3-in. high cake.

To Roll Fondant

Spray work surface and rolling pin with vegetable oil pan spray and dust with a mixture of confectioners' sugar and cornstarch. Here are two ways to prepare cake for fondant. One: with piping gel or apricot glaze, then cover with rolled marzipan. Coat again with piping gel glaze. Add fondant. Or ice cake with buttercream icing and then cover with rolled fondant.

Roll out fondant into a large tape the diameter of the cake you are covering. As you roll, lift and move the fondant to prevent it from sticking to the surface. Gently lift fondant over rolling pin and place over cake.

Smooth and shape fondant on cake, using palm of hand. If large air bubbles are trapped under fondant, prick with a pin and continue to smooth. Trim excess from base. A fondant-covered cake may be kept up to 2 months when tightly wrapped and frozen.

Coloring Your Icing

Color brings cake decorations to life, therefore it's essential that you learn how to tint icings to achieve different decorating effects. Wilton Icing Color is concentrated color in a creamy, rich base. It gives icing a deep or light tint without changing icing consistency. See page 14 for a complete description of quality Wilton Icing Colors. Icing Color Kits are also available.

Tinting

• Start with white icing and add the color a little at a time until you achieve the shade you desire. Use a toothpick to add tiny amounts more depending on amount of icing fluid. Test a small amount of icing first, then mix in with remainder of white icing. Colors intensity or darken in buttercream icings 1 to 2 hours after mixing, because the fat in the icing absorbs the coloring. You can dilute colors with a little milk or cream to make them lighter, but this may affect the texture of the icing. Wilton Icing Colors are available in 100 shades.

• To mix deep or dark colors (such as red for roses), you may need a larger amount of Wilton Icing color. The coloring will be added gradually, but use a clean small spatula each time to add the color. The white color has no after-taste, so you can use it to mix Red Red Red, for example, by adding the Red Red Red coloring and for ascent color, as each time you add color intensity. If you plan to use the icing for piping, the consistency should be slightly thicker than for spreading.

• Always use a clean spatula when coloring icing. To color a cake with pink flowers, add a little pink coloring for both. It's difficult to achieve a perfect stroke (if any) without some decorating experience. Wilton Icing Colors are available in any color you will need.

Important Hints For Coloring

• To color piping gel, use the same amount of coloring as for buttercream icing. For royal icing, use only half the amount of coloring because royal icing dries faster.

• Substitute powdered icing for dark brown colors. Use 6 Tbsp. powdered icing, 1/2 tsp. cocoa powder or 2 tsp. unsweetened, sifted unsweetened cake mix instead. The icing may need a little extra liquid to become icing.

• Add color to piping gel, color flour, gum paste, cookie dough, marzipan, cream cheese, sugar molds and even cake butter for striking decorating effects!

• To get the most intensity of Wilton Icing color, first mix just a few drops of Wilton Icing Color into a little cream or milk, then mix it into the rest.

• Use a clean toothpick or spatula to add Wilton Icing Color each time until you reach desired shade.

Coloring for Special Effects



BRUSH STRIPING

Striping is a method used to give multiple or deep color effects to icing. To do this, one or more colors are applied to the inside of the parchment paper bag with a brush. Then the bag is laid with white or pastel-colored icing and, as the icing is squeezed past the color, out come the striped decorations!



SPATULA STRIPING

Use a spatula to stripe the inside of a decorating bag with pastel-colored icing. Then fill the bag with white icing or another shade of the same color as the striping, and squeeze out decorations with pastel contrasts. Use the above color combinations when figuring piping for exciting results. It's fun to experiment and create your own natural-looking decorations. The spatula striping method works especially beautiful with the Wilton Icing Colors.

1.

2.

3.

4.

5.

6.



Icing the Cake

Think of your cake as the canvas that your beautiful icing decorations will be presented upon. So it's essential that it be smooth and free of crumbs. By following our 5-step icing method, we feel you'll get the results you want!



1. Leveling

There are two ways to remove the slight crown your baked cake will have. Cool cake for 10 minutes in the pan. Carefully slice off the raised center with a serrated knife. Or after cake is cooled completely as per directions on p. 90, invert so that its brown top crust is uppermost and trim away the crust for a flat surface (see pic 1). Our Bake-Even Strips will help prevent crowns from forming on basic shaped cakes (see p. 171 for detail).



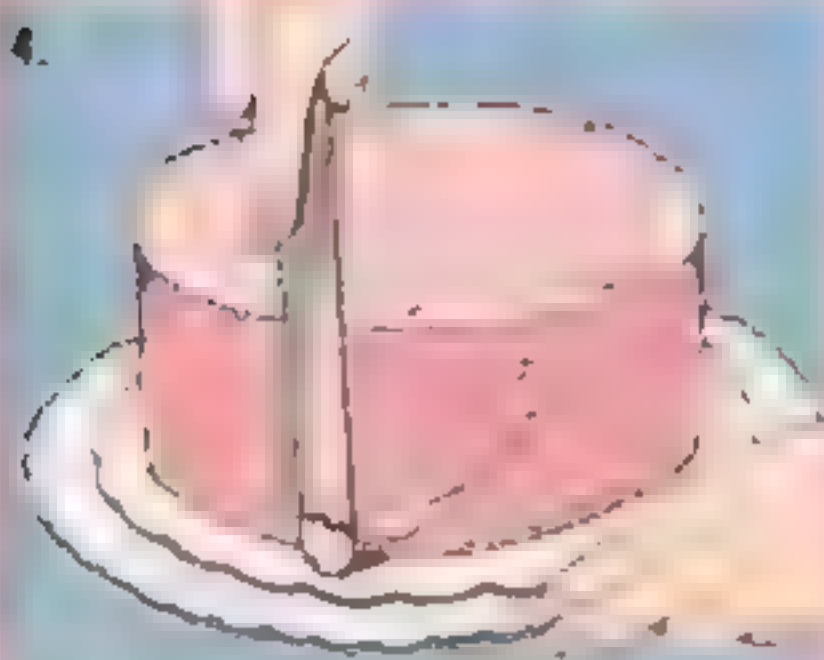
2. Filling Layers

Place one cake layer on a cake board or circle atop a cake stand or plate, top side up. Hint: To prevent cake from shifting place a few strikes of icing on base surface before positioning cake. Fit bag with coupler and fill with icing. Make a dam by squeezing out a band of icing about 3-4 in. high around the edge. With your spatula, spread icing, jam, pudding or other filling in center. Position top layer with bottom side up.



3. Icing The Top

Thin your buttercream icing with light corn syrup (approximately 2 teaspoons for each cup). The consistency is correct when your spatula glides over the icing. With large spatula, place mound of icing in center of top and spread across cake pushing excess down into sides. Always keep spatula on the iced surface. Pushing toward the cake surface will mix in crumbs. Hint: To keep your serving base free of icing, place 3-in. wide strips of waxed paper under each side of cake.



4. Icing The Sides

Cover the sides with excess icing from the top, adding more icing if necessary. Work from top down, forcing any loose crumbs to the cake base. Again, be sure spatula touches only icing. You'll find that an angled spatula is ideal for icing sides. When you're icing a curved side, hold the spatula upright against the side of the cake and, pressing lightly, turn cake stand slowly around with your free hand without lifting the spatula from the side surface. Return excess icing to bowl and repeat procedure until sides are smooth. For angled sides such as on a cross cake, do each straight side individually; hold spatula firmly to smooth.



5. Smooth Top

Place spatula flat on one edge of cake top and sweep it across to center of cake. Lift off, remove excess icing and repeat starting from a new point on edge of cake top. Repeat procedure until entire top surface is smooth. To smooth sides, apply an even pressure to spatula as you turn cake stand around in a full circle. Lift off spatula and any excess icing.

Sheet & Other Flat Surfaced Cakes

Use the same icing procedure as shown here for sheet cakes, heart, oval, square and other shaped cakes with flat surfaces.

Torting

By simply cutting a cake into layers, you can enhance its taste and create impact! Classic and novelty shapes are easy to torte especially with our Cake Leveler! It cuts perfectly-even layers on cakes up to 10 in. in diameter and adjusts to desired height. Slice the cake horizontally into two or four layers. Make layers the same thickness. Follow directions for using our Cake Leveler on the package or use a serrated knife. Hold knife level at desired height and with a gentle sawing motion, rotate the cake against blade of knife.

- For easy handling, slide the sliced layer onto a cake board (for each layer follow this procedure)
- Fill bottom layer as shown in number 2 at left. Slide next layer off board onto filled layer.



To Ice Areas on Shaped Cakes

The sides of shaped cakes are usually the only areas not smooth. Just place icing on side with your spatula and spread. After sides are covered, run spatula lightly over icing in the same direction.

Sometimes small background areas or facial features on top are iced smooth. Use a small spatula or decorating tip (3 or 4) and squeeze icing onto area, then smooth with finger dipped in cornstarch.



The Cake Icer Tip (No. 789) Will Save You Time

If you haven't discovered this versatile tip (No. 789), you should! You'll love how quickly and easily you can cover flat-surfaced cakes with wide bands of icing. Just hold tip flat against cake surface.

Serrated side up, and squeeze out a ribbed band. Twisting the smooth side up gives you a smooth band. To cover side, turn cake stand clockwise as you squeeze out a band of icing, wrapping it around the cake. When your cake is completely iced, use a fork to blend ribbed seams; a spatula to join smooth bands together.

Hints To Make Icing Your Cake Easier

- Thinning buttercream icing with light corn syrup makes consistency best for easy spreading.
- When icing small areas or sides of a shaped cake, be sure to ice a little past the area or edge or top to create a neat surface that can be outlined or covered with stars.
- To smooth the icing surface on 3-dimensional cakes such as the ball, egg, bear, lamb or bunny cakes, let buttercream icing crust slightly. Then place plastic wrap over the icing and smooth over the surface gently with your hands. Carefully remove wrap. For a textured surface, follow the same procedure using a cloth or paper towel.
- To make clean-up easier and quicker when decorating with buttercream icing, use a degreaser liquid soap to dissolve icing from tools. It is especially important to have grease-free utensils when using royal or color flow icings.



Decorating Guidelines

These easy-to-follow guidelines outline the basic steps in decorating. Our steps are very general because each cake you decorate has special needs. We hope these guidelines will inspire you to design original cakes on your own.

- We suggest that flowers, candy, cookies or any special accent be made ahead of time, perhaps while your cake bakes. To allow for breakage, make extras of any fragile addition. Heavy trims that protrude out of cake should be attached to a craft stick or coffee stirrer with royal icing. When using porous trims, extra bars can be cut out of dough and attached with royal icing.

- Before icing or decorating, place each cake to be decorated on a cake circle or board cut to fit. If a small cake is to be set atop a larger cake, we usually recommend that you decorate both cakes first then put them together. To transfer, let icing set (a slight crust will form and be more workable), then slip a wide spatula under cake and lift. Position cake and slowly pull spatula out (to prevent sticking, lightly dust spatula with cornstarch). If cake is large, support with free hand and redecorate area that may get damaged.

- Marking design: Use a foodmark, pattern projector or ruler. Patterns for more than 10 designs are included in the 42 Pattern Mark (contains 20 transfer instructions). Other geometric shaped cakes are divided into 6ths, 8ths, 12ths, etc. You'll find draping a round cake is quick & easy when you use our Cake Draping Set instructions (included).

Decorating Hints

- Tips from the same basic group that are close in size may be substituted for one another. The effect will be a slightly smaller or larger decoration.

- Use tip 20, 21 or the super fast Tugle Star Tip when you're covering a large area with stars. You can also use zigzags or side-by-side stripes to fill in large areas.

- When using parchment bags, you can place a tip with a smaller opening over the tip you're using and tape it in place. This saves time changing bags and tips when you're using the same color icing.

- Stick up on the bags! The parchment bags are lined and ready to use. Close tips securely with convenient Tip Covers.

- Overpiping: Outlining a piped decoration with the same technique will add dimension and make it stand out. Overpiping with a different technique or a contrasting color creates an eye-catching effect.

Decorating Step-by-Step

Basic Shapes

- Outline design
- Pipe in small areas with stars, zigzags, etc.
- Add top and bottom borders
- Add flowers
- Attach trim, small decorations
- Attach trims such as flowers, cookies, candy bars and candy. If a decoration doesn't seem secure enough, just add a few dots of icing.
- Pipe leaves on flowers
- Position With cake tops as wedding ornaments.



Novelty Shapes

When decorating a cake that's basically covered with stars, here are the easy steps involved:



3 Essentials of Bag and Tip Decorating

1. Icing Consistency

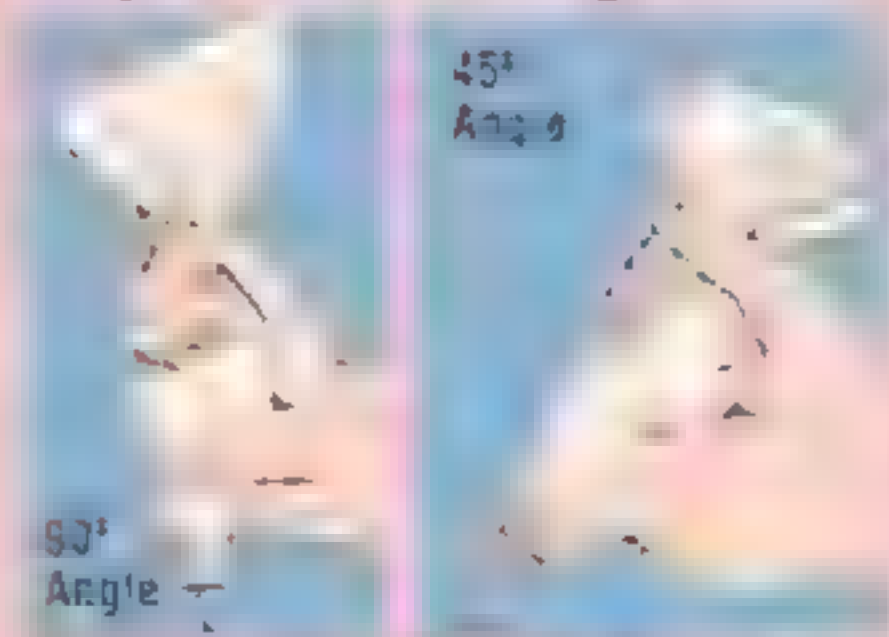
Remember, if the consistency of your decorating icing isn't exactly right, your decorations won't be either. Follow the general guidelines on p. 9.

2. Bag Position

To hold the decorating bag correctly, grip the bag near the top with the twisted or folded end tucked between your thumb and fingers. Guide the bag with your free hand.

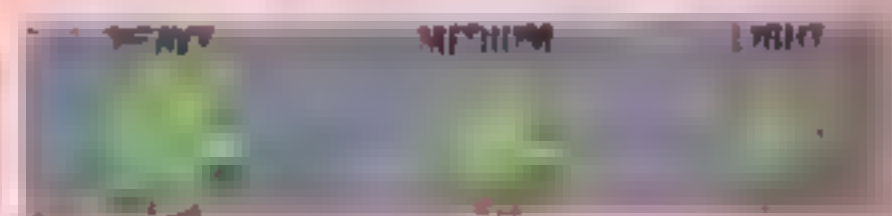
Generally, there are two basic positions for the decorating bag: the 90° angle with the bag straight up, perpendicular to the surface. And the 45° angle with the bag half-way between vertical and horizontal.

Pointing the back end of your decorating bag in the right direction is also important. Sometimes instructions will tell you to hold the back end of bag pointing to the right or towards you.



Just because you're holding differently. Hold the twisted bag with your thumb and guide the decorating tip with the fingers of your right hand. If the instructions say to hold the decorating bag near the back, you're holding the bag correctly. A right-handed person will always hold the bag with the back end pointing to the right. A left-handed person

should always decorate from right to left. The only exception to this rule is when you are writing or printing. When decorating a cake on a turntable rotate the stand counterclockwise. For flower making on a flower nail, turn nail clockwise in right hand as you pipe petals using left hand.



3. Pressure Control

The size and uniformity of your icing design are directly affected by the amount of pressure you apply to the decorating bag and the steadiness of the pressure. How you squeeze and relax your grip on the decorating bag. Strive to apply pressure consistently that you can move the bag in a free & easy glide while exert the right amount of icing to form the tip. Practice to achieve this control.



The Techniques

PLAIN OR ROUND TIPS

Use to outline details, filling and piping in areas, printing and writing messages, figure piping, stringwork, beads, dots, balls, stems, vines, flower centers, lattice, cornelli lace. These tips are smooth and round—small plain tips include numbers 1, 2, 3, 4; medium, 5, 6, 7, 8, 9, 10, 11, 12; large, 1A, 2A. For line stringwork, use 1S, 1L, 2L, 3L, 00L, 000. For Philippine method flower making, oval tips 55 and 57. Writing tip 301 pipes fine, flat lines.

Printing & Writing

Use a small round tip and thin icing consistency. **Hint:** With a toothpick or Message Pattern Presses draw guidelines to follow. With practice, you'll achieve control and soon be piping out messages free-handed.



To Print: Hold bag at 45° angle with tip resting lightly on surface with back of tip to the right for horizontal lines, toward you for vertical. With a steady, even pressure, squeeze out a straight line, lifting tip off surface to let icing string drop. Be sure to stop squeezing before you lift the tip to end the line so a tail doesn't form.

To Write: You must move your whole arm to write effectively with icing. Hold bag at a 45° angle with back of bag to the right. The tip should lightly touch the cake as you write.



To Outline:

Use thin icing consistency and bag at a 45° angle and touch tip (usually 3 or 4) to surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along the surface. To end an outline, stop squeezing, touch tip to surface and pull away.

To Pipe In: After area is outlined, squeeze out tip 3 or 4 zigzag motion strings to fill area. Immediately smooth over strings with finger tip or spatula dipped in cornstarch.

To Fill In: Follow same procedure as Pipe In, but thin icing before piping.



Dots

Use medium icing consistency. Hold bag at a 90° angle with tip slightly above surface. Squeeze and keep point of the tip in icing until dot is the size you want. Stop pressure, pull away; use tip to clean point away or smooth with finger dipped in cornstarch. To make large dots or balls, lift tip as you squeeze to allow greater icing build-up.



Beads

Use medium icing consistency. Hold bag at 45° angle with tip slightly above surface and end of bag pointing to the right. Squeeze and lift tip slightly so icing fans out into bead. Relax pressure as you draw tip down and bring bead to point. Ideal for borders or piped in side-by-side rows to cover large areas.

For Hearts: Pipe two beads side by side and smooth together with finger dipped in cornstarch.

For Shamrocks: Pipe 3 bead hearts so points meet. Add tip 3 outline stem.



Cornelli Lace

With thin icing, use a 90° angle with tip slightly above surface. Pipe a continuous string of icing, curve it up, down and around until area is covered. Stop pressure, pull tip away. Make sure strings never touch or cross.



Drop Strings

Use stiff consistency icing that has been thinned with corn syrup. Icing is the right consistency if you can drop a loop of icing from your finger. With toothpick, mark horizontal intervals in desired widths. Hold bag at 45° angle to surface so that end of bag points slightly to the right. Touch tip to first marks and squeeze, holding bag in place momentarily so that icing sticks to surface.

Then pull tip straight out away from surface, allowing icing to drop into an arc. Stop pressure as you touch tip to second mark to end string.

Repeat procedure, attaching string to third mark and so on, forming row of drop strings. It's very important to let the string, not your hand, drop to form an arc. Try to keep your drop strings uniform in length and width.

For Double Drop Strings: Start at first mark again, squeeze bag. Let icing drop into a slightly shorter arc than arc in first row. Join end of string to end of corresponding string in first row and repeat procedure.

Always pipe longest drop strings first and add shorter ones. This technique is ideal for cake sides. Practice is important in making drop strings uniform.



Dropped Lattice Garlands: With stiff royal icing, connect garland marks with drop string guidelines. Cover strings with three rows of tip 16 zigzags (overpipe rows). Ease pressure at ends so icing doesn't build up too high. Drop a string guideline directly on top of zigzags. From cake to edge of zigzags, pipe tip 3 diagonal lines across area. From the opposite side, work strings in the other direction. Cover edges of lattice with tip 3 strings.

STAR TIPS

The star-shaped openings create the most popular decorations... stars, zigzags, shells, rosettes and more. The most often used star tips are numbers 13 through 22. Star tips range in size from small to extra large. For deep ribbed decorations, try tips 23-31, 132, 133 and 195. Large star tips include numbers 32, 96, 48, 68 and 88. Fine cut star tips are numbers 362, 363, 364, 172 and 199. For these techniques use medium icing consistency.



Stars

Hold bag at 90° angle with tip slightly above surface. Squeeze bag to form a star, then stop pressure and pull tip away. Increase or decrease pressure to change star size. An entire cake or just one area can be covered with stars made very close together so that no cake shows between stars. Use the triple-star or use large star tips to save time.

For Pull-Out Stars: Hold bag at 45° angle to surface. As you squeeze out icing, pull tip up and away from cake. When strand is long enough, stop pressure and pull tip away. Work from bottom to top of area to be covered with pull-out stars.

For Star Puffs: Use a large tip and hold tip in place to allow icing to build up.

For Star Flowers: Squeeze and keep tip in icing until star petals are formed. Stop pressure and pull tip away. Add tip 2 or 3 dot centers.



Ropes

Hold bag at 45° angle to surface with end of bag pointing over right shoulder. Touch tip to surface and squeezing bag, move tip down, up and around in the right forming a slight "s" curve. Stop pressure, pull tip away. Tuck tip under bottom arch of first "s" and repeat procedure. Continue joining "s" curves to form rope.

The Techniques

The size and shape of the opening on a decorative tip identifies the basic group to which the tip belongs and determines the type of decorations the tip will produce.



Zigzags

Hold bag at 45° angle to surface, so that end of bag points out to the right and fingers on the bag are facing you. Allow the tip to touch the surface lightly. Steadily squeeze and move hand in a tight side-to-side motion. To end, stop pressure and pull tip away. **Elongated Zigzag:** Follow procedure but keep an even pressure as you move hand in the desired length. Very large areas can be covered in this manner. **Relaxed Zigzag:** Simply relax pressure as you move bag along.



Zigzag Garlands

Hold bag as for basic zigzag procedure. Allow tip to touch the surface lightly and use light-to-heavy-to-light pressure to form curves of garland. To end, stop pressure, pull tip away. Practice for rhythmic pressure control so garlands are uniform.



Puffs

Hold bag at 45° angle to surface, finger tips on bag facing you. Touch tip to surface and use a light-to-heavy-to-light pressure and zigzag motion to form puff. Repeat procedure again and again as you move tip in a straight line to form row of puffs. To end row, stop pressure, pull tip away.



C, E & S-Motion (only "E" motion shown)

Hold bag at 45° angle to surface, finger tips on bag facing you. As you squeeze out icing, move tip down, up to the right and around as if writing the letter "c, e or s." Use a steady, even pressure as you repeat procedure. To end, stop pressure, pull tip away.



Shells

Hold bag at 45° angle with tip slightly above surface and end of bag pointing to the right. Squeeze with heavy pressure and slightly lift tip as icing builds and fans out into a full base. Relax pressure as you pull bag down to the right as you make the tail. Stop pressure completely, pull tip away. When you make the shells, always work to the right; starting each new shell slightly behind tail of previous shell. **For Elongated Shells:** Extend tail while relaxing pressure, until desired length is achieved. **For Upright Shells:** Hold bag at 90° angle to cake sides. Follow same procedure as elongated shells.

Note: Once you've mastered the motion of shell making, you can create unique borders with other tip groups such as leaf and ruffle.



Reverse Shells

Hold bag at 45° angle with tip slightly above surface. Squeeze to let icing fan out as if you were making a typical shell, then swing tip around to the left in a semi-circular motion as you relax pressure to form tail of a shell. Stop pressure, pull tip away. Repeat procedure, only this time, swing tip around to the right as you form tail of shell. Continue procedure alternating directions for a series of reverse shells.



Fleur-De-Lis

Make a shell. Keep bag at 45° angle and starting at the left of this shell, squeeze bag to fan icing into shell base. Then as you relax pressure to form tail, move tip up slightly around to the right, relaxing pressure, forming tail similar to reverse shells. Join to tail of the first shell. Repeat procedure to right side of first shell.



Scrolls

Hold bag at 45° angle to surface so that end of bag points to the right. Use tip 3 to draw an inverted "C" center and use circular motion to cover inverted "C." You may overpipe (go over lines) with tip 13 or any small star tip. Use a heavy pressure to feather the scroll, relaxing pressure as you taper end. Add side petals like reverse shells.



Reverse Scrolls

With tip 3 squeeze out an inverted "C" scroll. Then, starting at the top of this "C," squeeze and move tip down, up and around for a backward "C." Cover outlines with tip 13. Add reverse shell side petals.

Hint: Use our Scroll Pattern Presses to imprint an easy-to-follow guide on cake top or sides.



Rosettes

Hold bag at 90° angle with tip slightly above surface. Squeeze and move hand to the left, up and around in a circular motion to starting point. Stop pressure and pull tip away. For a fancy effect, trim center with a star.

Spirals

Follow rosettes technique. Starting at outer edge, move tip in a clockwise direction in a continuous circular motion decreasing size of circles until center is reached. Stop pressure and pull tip away.

Drop Flower Tips

These are the easiest flowers for a beginning decorator to do. The number of openings on the end of the tip determines the number of petals the flower will have. Each drop flower tip can produce two different flower varieties: plain or swirled. Swirled drop flowers cannot be made directly on cake. Some form center holes. Small tips include numbers 107, 108, 129, 217, 220, 224, 225; medium tips are 109, 131, 135, 140, 177, 190, 191, 193, 194, 195; for large flowers, tips 1B, 1C, 1E, 1G, 2C, 2D, 2E and 2F.



Drop Flowers

Icing consistency should be slightly stiffer. Hold bag at a 90° angle with tip touching surface and pipe as you would a star. For swirled flowers: Curve wrist around to the left and as you squeeze out icing, bring hand back to the right. Stop pressure, pull tip away. Add tip 2 or 3 dot centers.

LEAF TIPS

The v-shaped openings of these tips give leaves pointed ends. With any leaf tip you can make plain, ruffle or stand-up leaves. Make leaves with center veins from small 65s, 65-70, to large, 112-115 and 355. Other popular numbers are 71-76, 326, 349, 352.



Basic Leaf

Use thin icing consistency and hold bag at 45° angle to surface, back of bag facing you. Squeeze and hold tip in place to let icing fan out into base, then relax and stop pressure as you pull tip towards you and draw leaf in a point.



Stand Up Leaf

Hold bag at a 90° angle. Touch tip lightly to surface and squeeze, holding tip in place as icing fans out to form base. Relax and stop pressure as you pull tip straight up and away, creating stand-up leaf effect.



Holly Leaf: With tip 68, follow basic leaf method and use medium consistency royal icing to pipe desired size leaf. While icing is wet, pull out two points around edge with a dampened Decorator's Brush. Let dry on flower formers for a curved look. Do not make directly on cake.



The Techniques

Petal Tips

These tips have an opening that is wide at one end, narrow at the other. This teardrop-like shaped opening yields a variety of petals that form flowers like the rose, carnation, daisy, pansy and more (see pages 101-103). Petal tips can also make ribbons, drapes and swags; bows and streamers. Plain rose tips include numbers 101s, 101, 102, 103, 104, 124, 125, 126, 127 and giant roses, tip 127D. Swirled rose tips that make instant-curved petals are 97, 116, 118 and 119. Others include 59s, 59, 60, 61, 121, 122, 123, 62, 63, 64 and 150.



Ruffle

Use medium icing consistency. Hold bag at a 45° angle to surface, finger tips on bag facing you. Touch wide end of tip to surface, angle narrow end out about 1/4-in. away from surface. As you squeeze, move hand up and down slightly to ruffle the icing. **For Stand-Up Ruffle** just turn tip so wide end is at the top.



Swag/Drape

Use same procedure as for ruffle. As you squeeze, swing tip down and up to the right forming ribbon drape.

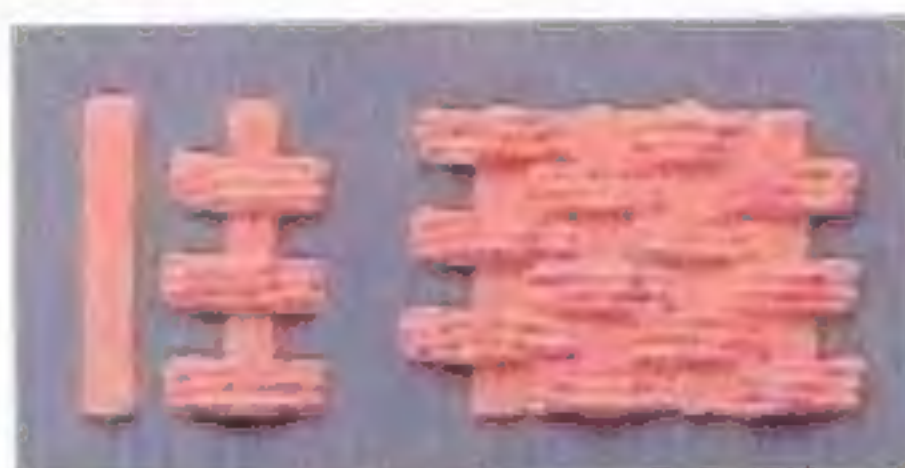


Bows

Cresting bows with a petal tip is different from a round or star tip because of the shape of tip but otherwise the technique is the same. With tip 104 and medium icing consistency, hold bag at a 45° angle to surface. The wide end of the tip should touch the surface and the narrow end should point straight up. While squeezing, move the tip up and around to the starting point and continue around, making a second loop on the left. The two loops should form a figure 8. Still holding bag in the same position return to the center and squeeze out two streamers.

Stripe/Basketweave Tips

These are decorating tips with a smooth side for making smooth, wide icing stripes and/or one serrated side for making ribbed, wide icing stripes. When short ribbed horizontal stripes are interwoven in vertical rows the effect is that of a basketweave. Tips are 46 and 47. For smooth stripes, 44 and 45. For ribbed stripes, 48 and 327. Large ribbon tips include 1D, 2B and 789 (Cake Icer).



Basketweave

Use star or basketweave tips and medium consistency icing. For an interesting effect, use a round tip to make vertical lines.

- Hold bag at 45° angle to cake with serrated side of tip facing up (or use round tip). Touch tip lightly to surface and squeeze out a vertical line of icing.
- Next, hold bag at 45° angle to surface, finger tips gripping bag facing you. Touch tip, serrated side facing up, to top left side of vertical line and squeeze out a horizontal bar. Add two more horizontal bars, each about a tip width apart, to cover vertical line.
- With bag and tip at 45° angle, make another vertical line of icing to right of first one, overlapping ends of horizontal bars. Use same procedure as step two to cover this line with horizontal bars, working them in spaces of bars in first row.
- Repeat entire procedure, alternating vertical lines and horizontal bars, to create a basketweave effect. Other tips may be used for basketweave, but serrated tips 46-48 give icing a ribbed basket effect.



Violet Leaf

With tip 102, begin at center of the flower nail. Move out towards edge of nail and begin jiggling out ruffles. Gradually move hand upwards as you turn nail. After curve is formed, move hand back down to starting place. Paint veins and stems with icing color. For curved effect, place in flower former to dry.



Stripes

• This versatile technique can be made with star and ribbon tips. They can be piped straight, curved or side-by-side to fill in an area. Hold decorating bag at 45° angle to surface. As you squeeze out icing with steady, even pressure, move tip in vertical direction laying out a ribbed stripe of icing. Stop pressure and pull tip up and away. When covering an area, stripes can be slightly overlapped for added dimension.



Ribbon Stripe Bow

• To make a bow with a basketweave tip as shown, hold bag at a 45° angle with the ribbed side of tip up. Start in center and move bag up and to the right. As you bring bag down to form loop, turn tip so that the ribbed side is now down. Repeat procedure for left loop. Pipe streamers with smooth or ribbed side up.



Flutes

• A pretty effect to add between rows of shells. Hold tip 104 at 45° angle so that wide end of tip is between two shells. Squeeze and move tip up slightly as icing fills in between shell. Stop pressure, lower tip, pull away.



Ruffle Boards™

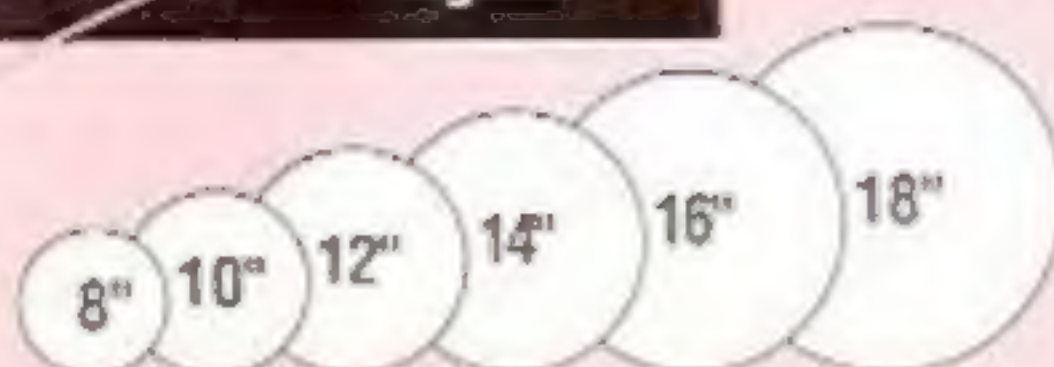
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